



GRAND LAPA
MACAU
金麗華酒店

聖誕餐單 I

Christmas Buffet Menu I

至少 30 位用 | Minimum guarantee of 30 persons

每位 澳門幣 MOP 350 per person

Seafood on Ice Bar

Prawns, Crabs, Scallop, Mussel and Sea Snails

蝦、蟹、扇貝、貽貝、翡翠螺

Spicy tomato dip, lemon wedges, cocktail sauce, chili soy sauce

香辣蕃茄醬、檸檬、雞尾酒醬、辣椒醬

Appetizers

Pata negra ham with pickle cucumber 葡國火腿伴煙青瓜

Marinated seafood salad 海鮮沙律

Home smoked salmon, lemon, capers and red onion

自製熏三文魚、檸檬、酸豆、紅蔥

Bresaola, Coppar, Salami, Italian Mortadella 意大利香腸拼盤

Marinated shrimps, lemon and sautéed mushrooms 雜菌鮮蝦沙律

International Cheese Platter

Stilton blue, Livarot, Conte, Manchego, Tete-de-Moine, Pouligny, Reblochon

奶酪拼

Crostini, water crackers, grissini

dried apricot, grapes, toasted pecan nut, pistachio

Fig jam, apple compote

咸味、干、水果干和烤山核桃

Salad Bar

Romaine, radicchio, red leaf, butter lettuce, Belgium endive

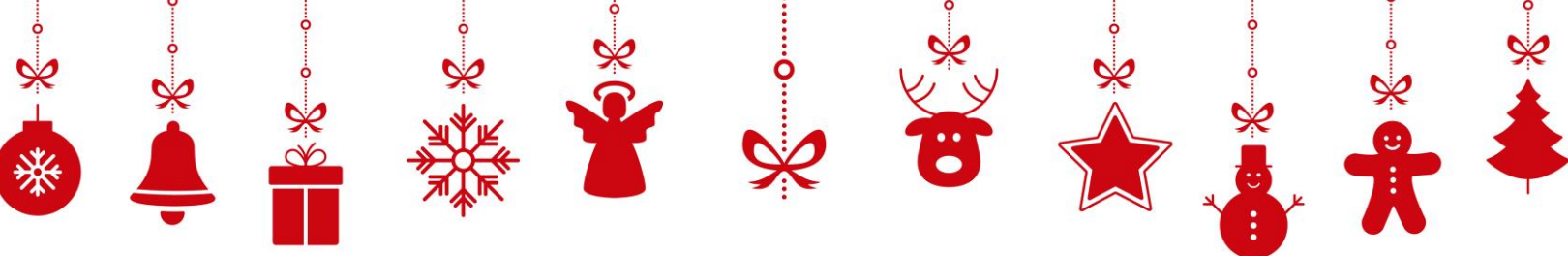
羅曼、菊苣、紅葉、黃油生菜、比利時萵苣

Condiments

Broccoli, corn, cherry tomatoes, cucumber, bell pepper, beetroot, chick peas

Sautéed mushrooms, chopped pineapple

西蘭花、粟米、蕃茄仔、青瓜、甜椒、甜菜根、鷹嘴豆、炒蘑菇、菠蘿片



Diced red onion, croutons, capers, gherkin, anchovy, grated parmesan cheese,
Pickle onion, crispy bacon bits, roasted pine nuts, dried cranberries
紅洋蔥、麵包粒、刺山柑、小黃瓜、鳳尾魚、帕瑪森芝士碎、
醃洋蔥、脆培根、烤松子、蔓越莓乾

Soup

Pumpkin cream soup with smoked ham 南瓜生薑湯
Festive Bread Basket and Butter 節日麵包籃及牛油

Carving

Roasted turkey with stuffing and roasted potatoes 燒火雞
Cranberry Compote and natural Jus 小紅莓果盤及肉汁

Entrées

Malaysia chicken curry with potatoes 馬來西亞雞肉咖喱
Roasted beef fillet with gravy and sautéed mixed vegetables 香煎牛扒伴雜菇
Baked baby potato with sour cream and spring onion 烤薯仔伴酸奶
Baked salmon with tomatoes and capers 焗三文魚半蕃茄水瓜
Brussel Sprouts with Bacon 甘藍煙肉
Creamy seafood and mushroom ragout 法式忌廉炆海鮮
Pork minchi 免治豬肉
Pilaf rice 白飯

Desserts

Portuguese bolo rey 傳統葡式聖誕餅
Assorted French pastries 雜錦甜品
Plum pudding with brandy sauce 梅花糕配白蘭地醬
Christmas cake 聖誕蛋糕
Platter of freshly sliced fruit 新鮮水果拼盤
Traditional Yule log cake 傳統樹櫛蛋糕
Mince pie 聖誕甜肉批
Christmas cookies 聖誕餅乾

以上價格需另加百分之十服務費及百分之五政府旅遊稅
Price is subject to 10% service charge and 5% government tourism tax



聖誕餐單 II

Christmas Buffet Menu II

至少 30 位用 | Minimum guarantee of 30 persons

每位 澳門幣 MOP 380 per person

Seafood on Ice Bar

Oysters, Prawns, Crabs, Scallop and Sea Snails

生蠔、蝦、蟹、扇貝、翡翠螺

Spicy tomato dip, lemon wedges, cocktail sauce, chili soy sauce

香辣蕃茄醬、檸檬、雞尾酒醬、辣椒醬

Sashimi Counter

Sliced salmon, tai fish and tuna

雜錦壽司

Wasabi, pickled ginger, soy sauce and lemon

芥末、醃生薑、醬油及檸檬

Appetizers

Foie gras mousse, toast with apple jelly 鵝肝蘋果凍

Pork knuckle and ham terrine 豬手火腿凍糕

Codfish brandade with smoked salmon 煙燻三文魚半鱈魚卷

Turkey, Chestnut and Fig Pate 火雞栗子凍

Marinated asparagus with mushroom salad 蘆筍雜錦沙律

Antipasto

Marinated olives, semi dried tomatoes, artichoke in EVOO,
grilled asparagus with shaved parmesan, grilled marinated eggplant,

grilled marinated baby zucchini, pimento

醃橄欖、蕃茄乾、橄欖油醃朝鮮薊、

烤蘆筍配巴馬干酪、烤醃茄子

Salad Bar

Romaine, radicchio, red leaf, butter lettuce, Belgium endive

羅曼、菊苣、紅葉、黃油生菜、比利時萵苣



Condiments

Broccoli, corn, cherry tomatoes, cucumber, bell pepper, beetroot, chick peas

Sautéed mushrooms, chopped pineapple

西蘭花、粟米、蕃茄仔、青瓜、甜椒、甜菜根、鷹嘴豆

炒蘑菇、菠蘿片

Diced red onion, croutons, capers, gherkin, anchovy, grated parmesan cheese,

Pickle onion, crispy bacon bits, roasted pine nuts, dried cranberries

紅洋蔥、麵包粒、刺山柑、小黃瓜、鳳尾魚、帕瑪森芝士碎、醃洋蔥、

脆培根、烤松、蔓越莓乾

Soup

18 mixed vegetables soup with pesto and parmesan cheese 18 雜錦菜湯

Festive Bread Basket and Butter 節日麵包籃及牛油

Carving

Roasted Turkey with stuffing and roasted potatoes 燒火雞

Cranberry Compote and Natural Jus 小紅莓果盤及肉汁

Entrées

Portuguese duck rice with chorizo 葡式鴨肉飯

Smoked bacon wrapped salmon with lemon basil sauce 熏肉包三文魚，檸檬羅勒

Shepherd's pie 牧羊批

Butter glazed brussel sprout with bacon 牛油煎甘藍煙肉

Slowed cooked pork loin in turmeric sauce 黃姜汁炆豬

Macanese braised seafood with tomato and olives 澳門海鮮燉蕃茄及橄欖

Chicken in tomato curry sauce 蕃茄咖喱雞

Irish beef stew 愛爾蘭燴牛

Dessert

Portuguese serradura 木糠布丁

Panatone with vanilla sauce 雲尼拿汁意式水果蛋糕

Portuguese orange and chocolate rolls 葡萄牙橙及朱古力卷

Traditional yule log cake 傳統樹櫛蛋糕

Christmas stolen 聖誕果子麵包

Cream of pandan with sago and water chestnut 西米露香蘭及馬蹄霜

Christmas cookies 聖誕餅乾

Assorted French pastries

Platter of freshly sliced fruit 新鮮水果拼盤

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聖誕餐單 III

Christmas Buffet Menu III

至少 30 位用 | Minimum guarantee of 30 persons

每位 澳門幣 MOP 400 per person

Seafood on Ice Bar

Boston lobster, blue mussels, sea snails, yabbies

波士頓龍蝦、藍貽貝、海蝸牛、螯蝦

Marinated scallops, white sea prawns

醃製扇貝、白海蝦

Spicy tomato dip, lemon wedges, cocktail sauce, chili soy sauce

香辣蕃茄醬、檸檬、雞尾酒醬、辣椒醬

Charcuterie

24 month Pata Nerga ham sliced to order 24 个月黑毛猪

Bresaola, Coppar, Salami, Italian Mortadella 意大利香腸拼盤

Cornichons, capers, pickle pearl onions 酸瓜、刺山柑、酸洋蔥仔

Appetizers

Foie gras cream brulee 鵝肝焦糖布丁

Turkey, Chestnut and Fig Pate 火雞栗子凍

Smoked Salmon and leek terrine with green onion 煙三文魚凍糕

Octopus with orange couscous and coriander 香菜橙醃章魚伴古斯古斯

Prune Stuffed Pork Loin with Honey Mustard Walnut and Parsley

西梅釀豬裡脊肉配蜂蜜芥末核桃及芫茜

Penne pasta with sundried tomato and capers 蕃茄乾通心粉及酸豆

International Cheese Board

Stilton blue, Livarot, Conte, Manchego, Tete-de-Moine, Pouligny, Reblochon

奶酪拼

Crostini, water crackers, grissini

dried apricot, grapes, toasted pecan nut, pistachio

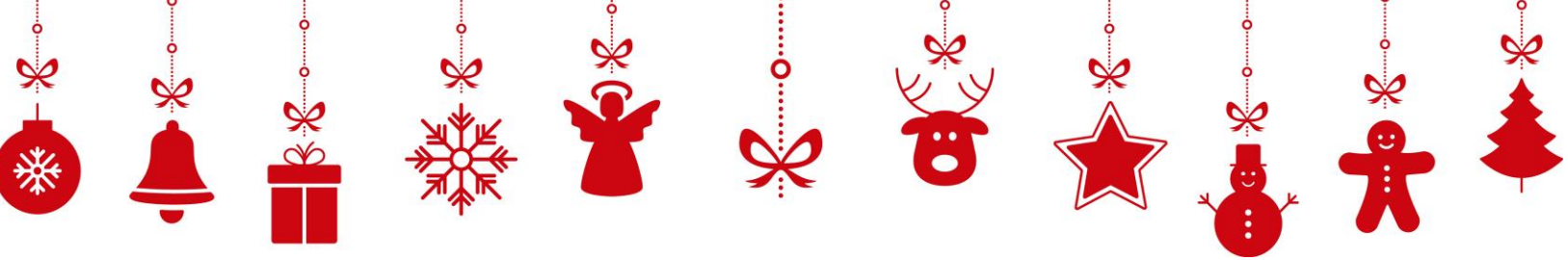
Fig jam, apple compote

咸味、干、水果干和烤山核桃

Salad Bar

Romaine, radicchio, red leaf, butter lettuce, Belgium endive

羅曼、菊苣、紅葉、黃油生菜、比利時萵苣



Condiments

Broccoli, corn, cherry tomatoes, cucumber, bell pepper, beetroot, chick peas

Sautéed mushrooms, chopped pineapple

西蘭花、粟米、蕃茄仔、青瓜、甜椒、甜菜根、鷹嘴豆
炒蘑菇、菠蘿片

Diced red onion, croutons, capers, gherkin, anchovy, grated parmesan cheese,

Pickle onion, crispy bacon bits, roasted pine nuts, dried cranberries

紅洋蔥、麵包粒、刺山柑、小黃瓜、鳳尾魚、帕瑪森芝士碎、
醃洋蔥、脆培根、烤松子、蔓越莓乾

Soup

Rock fish soup with pernod 蕃茄魚湯

Festive bread basket and butter 節日麵包籃及牛油

Carving

Roasted Turkey with stuffing and roasted potatoes 燒火雞

Cranberry compote and natural Jus

小紅莓果盤及肉汁

Entrées

Duck confit with rhubarb chutney 法式燉鴨伴大黃酸辣醬

Portuguese slow cooked baby goat 葡式燉小山羊

Roasted Iberico pork loin with apple and apricot 烤西班牙黑毛豬伴百里香汁

Creamy balcahau with onion and potatoes 忌廉馬介休配洋蔥和薯仔

Red wine braised red cabbage, apple and raisin 紅酒燜紫包菜

Butter glazed brussel sprouts with bacon and onion 炒椰菜仔伴培根和洋蔥

Oven baked butternut pumpkin with rosemary 烤胡桃南瓜配迷迭香

Potato-onion gratin with sage 忌廉芝士焗洋蔥薯仔配鼠尾草

Glazed chestnuts 焦糖栗子

Seafood barley risotto with mascarpone cheese 混合海鮮大麥芝士燴飯

Dessert

Portuguese bolo rey 葡式聖誕蛋糕

Plum pudding with brandy sauce 李子佈丁配白蘭地醬

Christmas cake 聖誕蛋糕

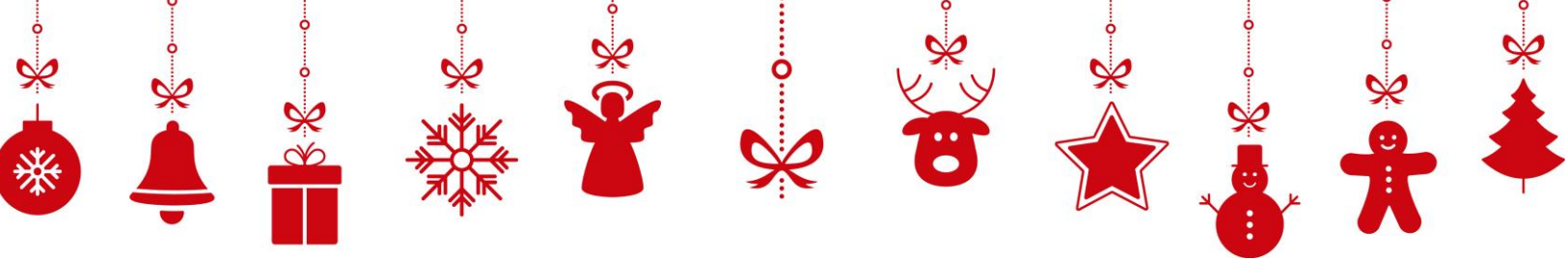
Traditional Yule log cake 傳統聖誕蛋糕

Assorted Christmas cookies 什錦聖誕曲奇

Panettone with vanilla sauce 意大利聖誕蛋糕配雲呢拿醬

Variety of macaroons 各種馬卡龍

Christmas stollen 德式聖誕蛋糕



Ginger bread and butter pudding 牛油姜包布丁
Strawberry Santa's 草莓聖誕老人
Sticky toffee pudding 奶糖布丁

Freshly sliced whole/ fruits and berries:
Mango, dragon fruit, golden kiwi fruit, plums, cherries, strawberries, blueberries
芒果、火龍果、金奇異果、李子、櫻桃、草莓、藍莓

以上價格需另加百分之十服務費及百分之五政府旅遊稅
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