沙拉吧

西式牛肉沙律
黑松露野菌沙律
香芒大蝦蟹籽沙律
帕爾馬火腿配蜜瓜沙律
菠蘿燒雞沙律
田園繽紛蔬菜沙律
涼拌牛展
堅果芝士拼盤
搭配：千島汁 芝麻醬 和風汁

Salad Bar

Western Beef Salad
Black Truffle Wild Mushroom Salad
Mango Prawn Crab Roe Salad
Prosciutto with Melon Salad
Pineapple Roasted Chicken Salad
Garden Mixed Vegetable Salad
Cold Beef Shank
Nut & Cheese Platter
With Thousand Island Dressing, Sesame Dressing, Japanese Style Dressing

精選海鮮

挪威三文魚刺身
鯛魚刺身
吞拿魚刺身
甜蝦刺身
深海八爪魚刺身
黃希鯪魚刺身
北極貝刺身
油甘魚刺身
麵包蟹
熟蝦
新西蘭青口
長腳蟹
翡翠螺
日式浸鮑魚
冰鎮花螺
搭配：檸檬角 辣椒汁 日本醬油 日本芥末

Selected Seafood

Norwegian Salmon Sashimi
Sea Bream Sashimi
Tuna Sashimi
Sweet Shrimp Sashimi
Deep-Sea Octopus Sashimi
Seasoned Herring Sashimi
Hokkigai Sashimi
Hamachi Sashimi
Brown Crab
Cooked Shrimp
New Zealand Mussels
King Crab
Jade Whelk
Isoyaki Abalone
Iced Whelk
With Lemon Wedge, Tabasco Sauce, Japanese Soy Sauce, Wasabi

$800/位

需加收 10%服務費
A 10% service fee will be applied.

壽司吧

牛油果醬大蝦壽司
芝士鰻魚壽司
蟹柳鮮芒壽司
加州紅蟹籽卷壽司
和風太卷壽司
味付螺肉軍艦
火炙鴨胸壽司
三文魚籽花之戀
爆漿蟹籽壽司
甜蝦壽司
牛油果三文魚卷壽司
鵝肝壽司
黑松露帶子壽司

Sushi Bar

Avocado Prawn Sushi
Cheese Eel Sushi
Crab Stick Mango Sushi
California Crab Roe Roll
Futomaki Sushi
Seasoned Whelk Gunkan
Seared Duck Breast Sushi
Salmon Roe Sushi
Crab Roe Sushi
Sweet Shrimp Sushi
Avocado Salmon Roll
Foie Gras Sushi
Black Truffle Scallop Sushi

即切肉類

燒美國安格斯牛西冷
燒紐西蘭羊腿
蜜汁燒西班牙大豬腿
搭配：
香草橄欖油烤時蔬　黑椒汁
燒汁　薄荷啫喱　第戎芥末醬

Carving Station

Roasted US Angus Sirloin
Roasted New Zealand Lamb Leg
Honey Roasted Spanish Pork Leg
With Herb Olive Oil Roasted Vegetables,
Black Pepper Sauce, BBQ Sauce, Mint Jelly,
Dijon Mustard

$800/位

需加收 10%服務費
A 10% service fee will be applied.

精選美饌

葡式烤乳豬
脆皮乳鴿
倫敦西敏寺燒雞
椒鹽大蝦
香草烤羊架
法式燒鴨
香煎安格斯牛仔骨
葡式焗大龍蕫
姜汁炒芥蘭
葡式紅酒燴牛腩
豉椒炒鮮魷
黑松露牛肉炒飯
避風塘炒花蟹
吉列炸生蠔
肉醬義大利粉
白汁芝士焗扇貝

Exquisite Delicacies

Portuguese Roasted Suckling Pig
Crispy Pigeon
London Westminster Roasted Chicken
Salt & Pepper King Prawns
Herb Roasted Lamb Rack
French Roasted Duck
Pan-Fried Angus Beef Short Ribs
Portuguese Baked Grouper
Ginger Stir-Fried Kai Lan
Portuguese Red Wine Braised Beef Brisket
Stir-Fried Squid with Black Bean Sauce
Black Truffle Beef Fried Rice
Stir-fried Crab With Garlic and Chili
Deep-Fried Oysters
Bolognese Pasta
Cheese White Sauce Baked Scallops

湯品

羊肚菌石斛瘦肉湯
法式龍蝦湯

Soups

Morel Dendrobium Pork Soup
French Lobster Soup

$800/位

需加收10%服務費
A 10% service fee will be applied.

甜品

巴斯克芝士蛋糕
提拉米蘇蛋撻
黑森林蛋糕
抹茶蛋糕
紅棗糕
迷你蛋糕卷
芒果慕斯蛋糕
蛋撻

Desserts

Basque Cheesecake
Tiramisu Tart
Black Forest Cake
Matcha Cake
Red Date Cake
Mini Cake Rolls
Mango Mousse Cake
Egg Tarts

鮮果

火龍果
哈密瓜
西瓜
鳳梨
蘋果
橙
青提

Fresh Fruits

Pitaya
Cantaloupe
Watermelon
Pineapple
Apple
Orange
Green Grapes

飲品

多款飲品

Drinks

Various Options

以上時令菜品皆會根據即日進貨的新鮮食材而稍微有所調整變動，敬請留意。
The above seasonal dishes may be subject to slight adjustments and variations based on the availability of fresh ingredients on the day.

$800/位

需加收10%服務費
A 10% service fee will be applied.

Floor Plan


10.7m
Screen
7.1m
Screen
Screen
VIP
ROOM
Buffet Line
11.53m
Buffet Line
Buffet Line
9.2m
17.9m
Bar Counter
3.58m
Buffet Line
16.2m

尊享禮遇：
VIP Wedding Privileges:

- 敬贈祝酒儀式專用精選氣泡酒 1 枝
  Complimentary premium sparkling wine (1 bottle) for the toasting ceremony
- 每 10 位敬贈紅酒 1 枝（自攜酒水需收取開瓶費）
  Complimentary red wine (1 bottle per 10 guests) (Corkage fee applies for self-provided beverages)
- 免費提供投影設備及音響設備（100 位或以上尊享追光燈效果）
  Complimentary use of projector and sound system (Chase lighting effects provided free for 100 guests or above)
- 免費提供精美三層婚禮蛋糕模型
  Complimentary elegant three-tier wedding cake model
- 提供舒適候賓區及精選小食
  Dedicated comfortable guest waiting area with selected light refreshments
- 提供簡約新娘房
  Private and cozy bridal room
- 100 位或以上：贈送客房一間
  Complimentary guest room for bookings of 100 guests or above
- 150 位或以上：贈送套房一間
  Complimentary suite for bookings of 150 guests or above
- 可享優惠價格升級至豪華自助餐菜單，包含龍蝦、花膠等精選珍饈
  Enjoy upgrade to the luxurious menu at a special rate, featuring premium delicacies such as lobster and fish maw
- 宴會活動期間，賓客及工作人員尊享 3 小時免費泊車禮遇
  Complimentary 3-hour free parking for guests and staff during the banquet event

備註：
Remarks:

- 所有價目需另收取 10%服務費
  All prices are subject to an additional 10% service charge
- 以上優惠只適用於 80 位或以上之婚禮
  The above privileges are applicable only to wedding banquets with 80 guests or more
- 升級至含酒水(葡萄紅酒/葡萄白酒)的自助餐單，額外收費每位澳門幣 200 元正
  Upgrade to menu with red wine / white wine is available at an additional charge of MOP 200 per person
- 婚宴套餐不設折扣，不可與其他優惠同時使用
  Wedding banquet packages are not eligible for any discounts and cannot be combined with other promotions
- 酒店將保留更改菜譜價格及項目之權利，恕不另行通知
  The hotel reserves the right to modify menu items and prices without prior notice