



Weekend Seafood-Delight Dinner Buffet
Buffet Includes Live Cooking Stations. 1830 - 2200

Seasonal Oysters *(live action)*

Freshly shucked Australian Coffin Bay oysters

Lemon wedges / Mignonette / Tabasco / soy-ginger sauce

Fresh Poached Seafood on Ice

Boston lobster

Sea prawns / scallops / flower sea snails

Cocktail sauce / hot sauce / chili-soy sauce

Sashimi / Maki Sushi Station

Sashimi *(Sliced upon Request)*

Norwegian salmon / Australian yellow tail king fish

Indo-pacific tuna / Taiwan Tai fish

Maki Sushi Rolls

Norimaki - Cucumber and salmon maki roll

Uramaki - Californian maki roll

Hosomaki rolls - Cucumber

- Oshinko *(pickled radish)*
- Tuna
- Salmon

Condiments

Daikon / Ohba leafs / Kyuri sliced

Wasabi / pickled ginger / soy sauce

時令生蠔(現場做)

時令新鮮澳洲哥芬灣生蠔

檸檬角/木犀草醬/辣汁/豉油薑汁

冰鎮海鮮

波士頓龍蝦

海蝦/帶子/花海螺

雞尾酒醬/辣醬/豉油辣椒醬

魚生櫃檯(現場即做)

挪威三文魚/澳洲黃尾王魚

印度太平洋吞拿魚/臺灣鯛魚

太卷壽司

紫菜壽司卷 - 青瓜三文魚

反卷紫菜司卷 - 加州卷

細卷 - 青瓜

醃蘿蔔

吞拿魚

三文魚

白蘿蔔/紫蘇/日本青瓜

芥末/醃薑/豉油

Salad Bar Station

Fresh romaine lettuce

Hard-boiled egg / cucumber / cherry tomato / red onion sliced

Crispy bacon bits / garlic croutons / red radishes / quinoas

考伯沙律吧

新鮮蘿蔓生菜

烰蛋/青瓜/蕃茄仔/紅洋蔥片

脆煙肉/蒜香麵包粒/紅蘿蔔片/藜麥



Mustard-garlic-lemon-anchovies dressing

芥末-大蒜-檸檬-鰵魚醬

Appetizer

Roasted pumpkin, spinach and feta cheese

餐前小食

烤南瓜、菠菜和羊芝士沙律

Heirloom tomato, smoked chorizo, red onion, oregano

蕃茄、燻腸、紅洋蔥沙律

Spiced eggplant salad, black garlic, Greek yogurt

香辣茄子黑蒜沙律

Pear-walnut salad, lemon vinaigrette

梨核桃沙律

Wild rice salad with blueberries and almonds

野米藍莓杏仁沙律

Warm codfish salad with chickpeas, boiled egg and winter greens

鱈魚鷹嘴豆雞蛋蔬菜沙律

Charcuterie

冷盤

Pork cheek terrine / Chicken-vegetable terrine

豬頰凍肉 / 雞肉蔬菜凍肉

Rabbit Pate / Pate en Croute

兔肉醬 / 法式酥皮肉凍派

Salami, Pepperoni, pastrami

薩拉米香腸，意大利辣香腸，燻牛肉

Pickled

醃菜 / 酸青瓜仔 / 半乾蕃茄

Mixed vegetables / cornichons / semi-dried tomatoes

Olives

黑卡拉馬塔 / 大皇后 / 蒜味香草醃制

Black Kalamata / large Queen / garlic-herb marinated

Condiments

第戎芥末 / 芥末子 / 蜂蜜芥末

Dijon mustard / pommery mustard / honey-mustard

Cheese Section

芝士

Selection of international seasonal hard and soft cheeses

精選國際時令硬質及軟質芝士

Condiments

配料

Dried apricots / dried figs / green grapes

杏乾 / 無花果乾 / 青提子

Almonds / pecan

杏仁 / 山核桃

Yuzu-orange marmalade

柚子-香橙

water crackers / grissini sticks

餅乾 / 麵包條

Fresh Abalone Station (cooked to order)

鮮鮑魚(現場烹調)

Pan-roasted Dalian abalone (served Individually)

香烤大連鮑魚 (單份)



Sake wine, ginger-soy glazed, braised daiko

清酒，薑醬油，白蘿蔔

Pasta station (Live Station)

意大利粉

Truffle Carbonara Pasta (cooked upon request)

松露卡博納拉意粉

Spaghetti pasta, creamy truffle-white wine sauce, black pepper mill

意大利粉，忌廉松露白酒醬，黑胡椒

Chorizo, smoked bacon, chopped parsley, olive oil, egg yolk confit

香腸，煙燻培根，歐芹碎，橄欖油

Carving (live station)

切肉 (即切)

24hrs Slow roasted BBQ Beef brisket

24 小時慢烤燒牛胸肉

Maple BBQ sauce, Spicy BBQ sauce, Black peppercorn BBQ sauce

楓糖燒烤醬、辣味燒烤醬、黑胡椒燒

Salt-baked whole seabass

鹽焗整條鱸魚

Herb-roasted potato, tomato salsa, hollandaise sauce

香草焗薯仔，蕃茄莎莎，荷蘭醬

Soup

湯

Double-boiled black chicken, dried cordyceps flower, red dates

蟲草花紅棗燉竹絲雞

Traditional Portuguese stone soup

石頭湯

Bread Station

麵包

Freshly baked Portuguese country bread

新鮮葡萄牙鄉村包

French butter / balsamic / EVO

法國牛油 / 香醋 / 初榨橄欖油

International hot dishes

熱盤

Traditional Portuguese spicy mussels, chorizo, tomato-wine broth

傳統葡萄牙辣青口，葡腸，蕃茄酒湯

White wine glazed Sapak clams, coriander, lemon

白酒炒蜆

Baked codfish with cream, Kalamata olives, fresh parsley

忌廉焗鱈魚

Macanese chili-garlic prawns

土生葡人辣蒜蓉蝦

Roasted iberico pork belly with glazed chestnuts

烤伊比利亞豬腩肉配栗子

Indian chick pea curry, roti canai

印度鷹嘴豆咖哩配印度燒餅

Pan-seared beef fillet mignon, creamy mushroom sauce

香煎牛柳，忌廉蘑菇醬



Portuguese red wine chicken stew with mushrooms and shallots

葡萄牙紅酒青蔥蘑菇燉雞

Orange butter glazed broccolini, toasted almonds

香橙牛油炒西蘭花苗，杏仁片

Braised oxtail in Szechuan spicy sauce

川味麻辣炆牛尾

Wok-fried vermicelli, sea shrimps, dried shrimps and shrimp paste

三蝦炒米

Dessert Buffet

Whole Cakes

Raisin walnut coffee Bundt cake

葡萄乾核桃咖啡圓環蛋糕

Strawberry short cake

士多啤梨蛋糕

Pumpkin NY cheesecake

紐約南瓜芝士蛋糕

Tiramisu in bowl

提拉米蘇

AGL Signature Serradura pudding

木糠布甸

Individual cakes

Mini Mont Blanc

蒙布朗栗子蛋糕

Raspberry eclairs

覆盆子長條泡芙

Valrhona chocolate crèmeux, salted caramel popcorn, Griottines

法芙娜忌廉朱古力、鹹焦糖爆穀，
法國莫雷洛櫻桃

Cupcake Tower

Citrus yuzu, Chocolate Cherry, Pecan Spiced

杯子蛋糕塔

Assorted macarons

柑橘柚子、朱古力車厘子、山核桃
什錦馬卡龍

Tart & Pie

Harvest pear- Blackberry Pie with vanilla custard

梨子黑莓雲呢拿奶凍派

Hot dessert

Brioche Bread Pudding with Bourbon Caramel Sauce

布裡歐麵包布丁配香濃焦糖醬

Mixed- Berry cornmeal cobbler

雜莓果粟粉餡餅

Portuguese egg tart

葡式蛋撻

Waffle Station

Vanilla / Chocolate / Pandan

華夫餅

雲呢拿/朱古力/香蘭

Banana-cinnamon compote / Maple syrup / salted caramel

香蕉肉桂蜜餞/楓糖漿/鹹焦糖



Mövenpick Ice Cream Corner

Vanilla / chocolate / strawberry / salted caramel / mango

Condiments

M&M'S / chopped caramelized nuts / cookie crumbs
chocolate chips / chocolate sauce / raspberry sauce / mango sauce
dried apricots / marshmallow, coconut meringue / brownie cubes

Fresh Tropical Fruit

Pineapple / watermelon / cantaloupe / honeydew

Seasonal Whole Fruit

Mandarins / Java apple / plum / Chinese pear

莫凡彼雪糕

雲呢拿/朱古力/士多啤梨/鹹焦糖/芒果

配料

M&M / 焦糖堅果 / 餅乾麵包糠
朱古力脆片/朱古力醬/覆盆子醬/芒果醬
杏乾/棉花糖，椰子酥皮/布朗尼塊

菠蘿 / 西瓜 / 哈密瓜 / 密瓜

柑橘/蓮霧/布祿/梨子

Buffet includes free flow of beer*, soft drink, coffee and tea

自助餐包括免費暢飲啤酒*，汽水，咖啡和茶

***Beverages with alcohol strength greater than 1.2% vol.**

*飲品之酒精濃度為 1.2% 以上

Promotional price 推廣價

Adult 成人 每位澳門幣 — MOP 398+ per person

Child 小童 每位澳門幣 — MOP 198+per person

Offers daily menu subject to the fresh ingredients available

菜單僅供參考，菜單將根據當天新鮮食材配搭

*Kids between 0-5 years old enjoy complimentary entrance when accompanied by one paying adult (maximum 1 kid per 1 adult), additional kid will be charged based on Children price (MOP 198+)
每位付費成人可免費攜帶一名 0 - 5 歲的小童入場（每名成人最多可攜帶一名兒童）

額外小童將按小童價格收費每位澳門幣 198+