

2016 年西式婚宴自助餐菜谱 C

2016 Western Wedding Buffet Dinner Menu C

极级冰镇海鲜

Superior Seafood on Ice

波士顿龙虾、法国生蚝、阿拉斯加蟹脚、爱尔兰蛭子、半壳带子及焗大虾
Boston Lobster, French Fine de Clair Oysters, Alaskan Crab Leg, Irish Razor Clams,
Scallops in the Shell and King Prawns

柠檬角、海鲜酱、干葱红醋汁及蛋黄酱
Lemon Wedges, Cocktail Sauce, Mignonette and Remoulade

日式鱼生寿司

Premium Sushi and Sashimi

新鲜即切鲑鱼、牡丹虾、吞拿鱼、八爪鱼、刺身带子及油甘鱼
Freshly sliced to order Salmon, Botan Shrimp, Tuna, Octopus,
Scallops and Yellowtail fish sashimi

北寄贝寿司、鳗鱼寿司、鲑鱼子寿司、吞那鱼寿司、鲑鱼寿司及甜蛋寿司
Arctic Clam, Unagi, Ikura, Tuna, Salmon and egg sushi

杂锦彩虹卷、寿司卷物及加州卷配酸姜、青芥辣及日本豉油
Assorted Rainbow Maki, Traditional Maki Rolls and California Rolls
with Pickled Ginger, Wasabi and Soya sauce

风干火腿切肉档

Pata Negra Ham Carving

烟熏葡国风干火腿伴葡式面包、香脆面包条、腌酸瓜、番茄酱及橄榄酱
24 months cured Portuguese Pata Negra ham sliced to order
Served with crusty Portuguese rolls, grissini sticks, pickles, tomato relish
and olive tapenade

法式鹅肝档

French Foie Gras

香煎鹅肝伴奶油面包及火箭菜
Pan seared French Foie Gras with Warm Brioche and Arugula

杏香烩苹果、甜酒黑菌汁、香桃节尼、士多啤利黑醋汁及绿茶西芹节尼
Apple-Almond Compote, Port Wine Truffle Jus, Peach Chutney,
Strawberry-Balsamic Coulis and Green Tea-Celery Chutney

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头盘

Cold Appetizers

吞那鱼他他伴黑鱼子酱

Tuna Tartar with Oscietra Caviar, Avocado, Wasabi Cream, Spring onion and Sesame Seeds

川辣蛭子青椒沙律

Szechuan Style Razor Clam and Green Pepper Salad

极级生牛肉片伴腌野菌芝士及香蒜橄榄油

Prime Beef Carpaccio with Marinated Mushrooms, Parmesan Cheese and Garlic Olive Oil

开心果黑菌鹅肝鸡肉卷

Poached Chicken Galantine with Black Truffle, Foie Gras and Pistachios

番茄士多啤利沙律伴羊奶芝士、开心果及黑醋汁

Tomato and Strawberry Salad with Goats Cheese, Pistachio, Basil and Balsamic Coulis

意式头盘碟伴烧茄子、意青瓜、腌鱿鱼、甜椒及各式橄榄

Antipasto Tray with Roasted Eggplant, Zucchini, Marinated Squid, Bell Peppers and Olives

新鲜蔬菜沙律

Freshly Tossed Cobb Salad

精选什菜沙律配红酒醋汁

Selection of Garden Fresh Mesclun Lettuce Tossed in Red Wine Vinaigrette

配料：慢烤鸡肉、香脆烟肉、牛油果、蓝芝士、车厘茄及焗蛋

Slow Roasted Chicken, Crisp Bacon, Avocado, Roquefort Blue Cheese, Cherry Tomatoes and Boiled Egg

汤

Soup

特制龙虾汤伴烧粟米

Lobster Bisque with Roasted Corn

竹笙鸡丝鱼肚羹

Braised Fish Maw Soup with Chicken and Bamboo Pith

各式餐包及牛油

Served with Selection of Mini Dinner Rolls with Butter and Margarine

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山西面档 Shanxi Noodles

自家制兰州拉面伴猪肉清汤及各式酱料
Homemade Lan Zhou Ramen Noodles
Served with Clear Pork Stock and a Choice of Sauces

辣味红烧牛肉
Beef Rump Braised in Chinese Herbs and Chili

四川担担面酱
Dan Dan Noodle Soup with Minced Pork, Peanuts and Sesame

番茄鸡蛋卤
Braised Tomato and Egg

烧牛肉切肉档 Roasted Beef Carving Station

芝麻胡椒烤美国牛柳
Peppercorn and Sesame Roasted Prime US Beef Tenderloin

波尔多葡萄酒牛肉汁、蛋黄酱汁及辣根汁
Bordeaux Wine Beef Jus, Béarnaise Sauce and Horseradish Sauce

烟熏鸭油烤土豆
Roasted Potato Parmentier with Smoked Duck Fat and Caramelized Shallots

烤乳猪切肉档 Suckling Pig Carving Station

葡式烤乳猪
Macanese Style Roasted Suckling Pig

海鲜酱及法式芥末
Hoisin Sauce and French Mustards

牛油甘笋及亚枝竹
Buttered Baby Carrots and Artichokes

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热盘主菜

Hot Entrees

奶油蘑菇芝士焗龙虾
Lobster Thermidore Baked with Cognac and Mushroom Sauce

焗牛仔面颊伴黑松露菌及土豆粉团
Braised Veal Cheek with Black Truffle and Potato Gnocchi

油浸鸭肉伴香橙川椒汁及焗萝卜
Duck Confit with Szechuan Pepper-Orange Sauce and Braised Turnips

烧羊扒伴香草野菌汁
Roasted Lamb Cutlets with Wild Mushrooms and Thyme Jus

葱油清蒸海东星斑
Steamed Red Garoupa with Soya Sauce and Spring Onion

蚝皇鲍鱼伴玉环瑶柱脯
Braised Abalone with Hokkaido Conpoy in Marrow Squash

中式栗子焗娃娃菜
Braised Baby Cabbage with Chinese Chestnuts

瑶柱鲜虾荷叶饭
Fried Rice with Dried Scallops and Roasted Duck Wrapped in Lotus Leaf

法式马卡龙档

Le Macaroon Glace

即烤马卡龙配自家制霜淇淋
Freshly Baked Macaroons filled with Conrad Homemade Ice cream

云呢喃霜淇淋、巧克力霜淇淋、草莓霜淇淋及香芒雪葩
Vanilla Ice Cream, Chocolate Ice Cream, Strawberry Ice Cream, Mango Sherbet

法式班戟档

Baked Crepes

即场制法式班戟伴各式汁酱及配料
Cooked to Order Crepes served with a Selection of Sauce and Toppings

巧克力喷泉

Chocolate Fountain

香浓巧克力喷泉伴水果串、棉花糖及曲奇饼
Dark Chocolate Fountain with Fruit Skewers, Marshmallows and Shortbread Cookies

甜品

Sweet Memories

巧克力蛋糕

Whole Chocolate Truffle Cake

鲜果慕斯

Whole Exotic Fruit Mousse

焗芝士蛋糕

Baked Cheese Cake

合桃巧克力蛋糕

Walnuts Brownies

提拉米苏

Tiramisu

草莓慕斯

Strawberry Mousse

鲜果挞

Fruits Tartlets

香芒椰汁西米露

Mango and Coconut Soup with Sago

咖啡及茶

Freshly Brewed and Decaffeinated Coffee with a Selection of Herbal Tea

每位澳门币 1,588 元, 最少订购一百位 (约人民币 1,328 元)

Each person MOP 1,588, minimum 100 pax

另加收百分之十服务費

The price is subject to 10% service charge

有效日期至 2016 年 12 月 31 日

Valid Until December 31, 2016

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