Boa Vida Mother's Day (08 May 2021)
Live Cooking Station Buffet Menu. 1830 - 2130

Stall 1

- **Oyster**

Freshly shucked French oysters	法國生蠔
Tabasco, lemon wedges, mignonette	塔巴斯科汁，檸檬，雞尾醬

- **Marinated salmo**n

Honey-lemon-dill smoked	蜂蜜檸檬蒔蘿熏制
Whisky-black pepper-orange cured	威士忌黑椒橙醃製
Capers, pickle vegetables, grated egg,	刺山柑，醃菜，雞蛋碎，
chopped shallot, cornichons, pearl onion	蔥碎，青瓜仔，洋蔥仔
Sour cream, horseradish cream, honey mustard	酸忌廉，辣根忌廉，蜂蜜芥末醬

- **King prawns on ice** 鮮蝦冰镇

Cocktail dressing, lemon	雞尾酒醬，檸檬

- **Salad Niçoise (Mixed to order)**

Butter lettuce	柯布菜
Marinated tuna steaks cooked to order,	金槍魚
Haricot-vert, new potato	法扁豆，薯仔，
Kalamata olive, cherry tomato, hard-boiled egg,	橄欖，番茄仔，雞蛋碎，
garlic crouton, parmesan cheese	蒜香麵包粒，帕瑪森芝士
Lemon-mustard-EVOO vinaigrette	檸檬香醋

Stall 2

- **Sashimi**

Hamachi, salmon, tuna, sweet shrimps	油甘鱼，挪威三文魚，金槍魚
Pickled white ginger	腌姜
Wasabi, shoyu sauce	芥末，醬油

- **Fried fish Taco's**

White corn tortillas	白粟米餅
Fish fillet deep-fried to order	現做魚片
Shredded lettuce, fresh tomato salsa, guacamole,	菜絲，番茄莎莎醬，牛油果醬，
Sour cream, cheddar-mozzarella cheese	酸忌廉，芝士
lemon mayo, sriracha chili sauce	檸檬蛋黃醬，是拉差辣椒醬

- **Bouillabaisse (Cooked to order)** 馬賽海鮮魚湯

  Seafood broth, Pernod, 海鮮湯，保樂力加，
  seabass, scallops, prawns, clams, mussels 鱸魚，扇貝，蝦，蜆，青口
  Rouille 大蒜辣椒醬

- **Bread**

  A selection of freshly baked breads & bread rolls, butter 新鮮麵包，牛油

Stall 3

- **Rotissol / Carving**

  Roasted herb-lemon marinate free range chicken 檸檬香草烤雞
  BBQ baby back pork spare ribs 燒排骨

- **Side dishes**

  Garlic steamed rice 蒜香白飯
  Wok-fried broccolini with garlic 蒜蓉炒西蘭花苗
  Mac & Cheese, Macaroni, broccoli, cheese 芝士西蘭花通心粉
  Garlic mashed potatoes 薯蓉
  Oven baked sweet potatoes, butter 烤薯仔，地瓜，香草牛油

Stall 4

- Chicken wings, honey glazed 雞翅
- U.S prime beef sirloin, tamarind marinade 美國牛
- Lamb cutlets, cumin-yoghurt marinade 羊架
- Assorted BBQ sausages 腸仔
- Black tiger prawns, garlic-lime marinade 黑虎蝦
- Squid, lemongrass-chili marinade 魷魚
- Seabass fillet, coriander-lime marinade 鱸魚

- Port wine jus, assorted mustards, mint sauce 波特酒，芥末醬，薄荷醬
  Onion gravy, lemon butter sauce, 洋蔥肉汁，檸檬牛油醬
  black pepper sauce 黑椒汁

ARTYZEN
GRAND LAPA MACAU
澳門麗澳酒店

Stall 5

- **Macanese pumpkin doughnuts** 澳門南瓜甜甜圈伴肉桂糖
  cinnamon sugar (Cooked to order)
- **Red bean soup** 紅豆沙湯圓
  sticky rice dumplings
- **Chilled mango soup** 楊枝甘露
  mango-pomelo-sago
- **Pavlova station**
  Individual pavlovas with mascarpone whipped cream 迷你香草帕夫洛娃
  Toppings
  Banana & passionfruit 香蕉，百香果
  Strawberries, raspberries & blueberries 士多啤梨，覆盆子，藍莓
  Chocolate shavings & rum marinated raisins 朱古力屑，朗姆酒葡萄乾
- **Tarts & cakes (cut to order)**
  Chocolate-raspberry ganache tart 朱古力覆盆子撻
  Caramelized banana chocolate brownies 香蕉朱古力布朗尼
  Cinnamon-carrot cake, lemon cheese frosting 肉桂胡蘿蔔蛋糕
- **Ice cream corner**
  Chocolate, strawberry, green tea, vanilla 朱古力，士多啤梨，綠茶，香草
  M&M's, chopped caramelized nuts, 焦糖堅果，餅乾麵包糠，
  cookie crumbs, chocolate chips 朱古力脆片，朱古力醬，
  Chocolate sauce, raspberry sauce, 覆盆子醬，芒果醬
  mango sauce, caramel sauce
- **Tropical Thai fruits**
  Watermelon, pineapple, rock melon, 西瓜，菠蘿，哈蜜瓜，
  honeydew, dragon fruit, orange, mango, 蜜瓜，火龍果，橙子，芒果，
  grapes, kiwi, red apple, green apple 葡萄，奇異果，紅蘋果，青蘋果

Including free flow of soft drink

包括免費暢飲汽水

Adult成人 每位澳門幣MOP 350net
Child小童每位澳門幣 MOP 180net

* 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