



University of Macau Christmas Party 2019 Buffet Menu

冰鎮海鮮

chilled seafood on ice

海蝦,藍青口,加拿大雪蟹腳,翡翠螺, , 小龍蝦

sea prawns, blue kinkawook mussels, snow crab legs,

jade whelk , baby crayfish

調味品

日式清酒汁, 石油辣椒汁, 青檸蛋黃醬, 檸檬蛋黃醬, 芥末蛋黃醬, 蔥辣醬, 醬油雞尾

condiments

rice wine dressing , soy chilli dip, lime mayo, lemon mayo

siricha mayo ,wasabi mayo, shallot vinaigrette, rose marie sauce

hot sauce ,tangy fiery mango cocktail sauce, siricha plum peanut dip

nahm jim dip

頭盤和沙律

first course and salads

煙鴨胸配西芹火箭菜沙律,些厘酒汁

house smoked duck breast, chinese celery salad, pecorino cheese

泰式牛肉沙律

thai beef salad with chili lime and coriander dressing

八爪魚沙律配火箭菜橄欖

octopus salad with rucola and taggiasche olives

煙燻鯖魚, 塔布蕾中東沙律配四季豆, 瓜子和堅果

smoked mackerel, tabbouleh of spring beans, seeds and nuts

蕃茄和洋蔥沙律配酒醋汁

heirloom tomato and onion salad with vincotto dressing 🍷

椰菜花, 杏仁伴芝麻醬及芫荽沙律

salad of cauliflower, tahini, almonds, coriander 🍷

澳洲田園沙律

assorted australian field grown greens

凱撒汁, 千島汁, 油醋汁

caesar, thousand island and vinaigrette dressings

腰果仁, 青蔥, 雞蛋碎, 蒜蓉麵包粒

roast cashew nuts, spring onions, chopped egg, garlic croutons

巴麻臣芝士片, 脆香煙肉

parmesan shavings, crispy pancetta

湯

soup

红薯，南瓜汤，柠檬和大蒜烤面包

sweet potato, butternut squash soup, lemon and garlic toast

蟲草花椰青肉螺頭燉雞

double-boiled young coconut ,sea whelk and chicken

以上湯配麵包及牛油

served with homemade bread rolls and butter

聖誕節肉檔

christmas carvery

烤火雞配綠色小麥和煙肉餡

roast turkey with freekah and pancetta stuffing 🍴

可樂蜜餞焗火腿,奶油薯仔和雞蛋沙律, 醃洋蔥

cola-glazed ham leg, creamy potato and egg salad, and pickled onion 🍴

肝醬和蔓越莓汁

giblet sauce and cranberry relish

香炒孢子甘藍配羽衣甘藍，煙肉和栗子

sautéed brussel sprouts with curly kale, bacon and chestnuts

熱盤

hot dishes

紅酒燴牛尾

australian oxtail braised with root vegetables in red wine

香菇白酒汁燴雞

braised chicken in white wine sauce, champignon mushroom and croutons

蜜汁叉燒

honey glazed bbq iberico pork 🍖

魚湯燴三文魚伴雜菜香草汁

poached salmon with root vegetables and salsa verde

宮保蝦仁

stir-fried prawns with dry chili and cashew nuts

蠔皇什菌扣節瓜

braised assorted mushrooms and hairy melon with premium oyster sauce

香草蒜茸薯泥

thyme garlic mashed potatoes

揚州炒飯

yong chow fried rice with bbq pork and vegetables

軟心朱古力蛋糕

焗朱古力蛋糕伴香草雪糕

baked soft center chocolate cake – live

baked to order served with bourbon vanilla ice cream

condiments

時令雜莓醬, 朱古力醬, 紅梅汁, 杏桃醬, 焗杏仁片

seasonal berry compote, chocolate sauce, raspberry sauce

apricot compote, almond flakes

聖誕甜食

christmas sweets moments

德國朱古力果子包

dresden style marzipan and butter chocolate stollen

聖誕布甸伴罌粟酒汁, 奶油

traditional christmas pudding with rum sauce and brandy butter

紅莓芝士餅

raspberry cheese cake

布祿撻伴開心果奶油

plum tart with pistachio chantilly

果子批伴白蘭地牛油

traditional mince pies with brandy butter

草莓朗姆酒面包

rum babas with strawberries

時令生果盤

selection of whole and sliced fruit in season