



澳門悅榕庄聖誕派對自助套餐

Banyan Tree Macau: Christmas Celebration Buffet Package

讓澳門悅榕庄成為您和尊貴的客人、同事、工作伙伴和摯愛家人一起歡渡佳節之選。在喜慶歡騰的氣氛下，品嚐由專業團隊為您們炮製的經典節日美食。

Let Banyan Tree Macau be the top new choice for fun-filled festive gatherings to impress your colleagues, partners, customers or family. Your traditional Christmas feast is prepared by our talented culinary team with all the season's trimmings.

凡預訂每位由澳門幣 788 起的聖誕自助晚餐，即可享有以下優惠：

Buffet dinner menu priced from MOP 788 per person, with inclusion of the following privileges:

- 傳統聖誕自助餐
Traditional Christmas buffet
- 免費獲贈任飲汽水及啤酒
Complimentary free flow of soft drinks and beer
- 免費享用卡拉 OK 設備
Complimentary Karaoke equipment to enjoy during party
- 尊享 60 分鐘水療護理禮券
Complimentary one piece of 60-minute spa treatment voucher
- 派對裝飾
Party hats and decorations
- 免費提供自攜洋酒開瓶服務 - 每席 1 瓶
Free corkage for one bottle of self-brought in wine per table
- 基本音響器材及視象與投影機設備
Complimentary use of our audio-visual system and built-in projector with built in screen
- 每席新鮮檯花擺設
Fresh floral centerpieces for all tables
- 桌布及椅套選擇
Selection of table linens and chair covers
- 5 小時免費自助泊車 (車位供應按實際情況而定)
5 hours complimentary self-serve parking (subject to availability)



條款及細則:

Terms and Conditions:

以上優惠適用於最低人數為 80 人

Minimum of 80 persons

此優惠有效期為 2022 年 12 月 01 日至 12 月 30 日

Valid from 01 December to 30 December 2022

以上價目需另加百分之十服務費

Rates are subject to 10% service charge

預訂或查詢, 請聯絡宴會銷售部, 電話 +853 8883 3712 或

電郵至 sales@galaxyentertainment.com

For reservations or more details, please call +853 8883 3712 or email to sales@galaxyentertainment.com



聖誕派對自助晚餐菜譜 A

Christmas Celebration Buffet Dinner Menu A

冷盤 Appetizers

自製煙熏挪威三文魚

Home Cured Norwegian Salmon, Sweet Mustard Dill Sauce, Lemon

鮮蝦牛油果咯嗲

Prawn Cocktails, Avocado, Thousand Island Dressing

歐陸凍肉拼盤

European Cold Cut Platter

國際芝士拼盤

Cheese Board

Selection of Cheese with Condiments

各式海鮮 Assorted Seafood on Ice

大蝦, 青口, 海螺

Prawns, Mussels, Whelk

檸檬角, 雞尾汁及莎莎醬

Lemon Wedges, Cocktail Sauce and Salsa

日式刺身壽司 Sashimi and Sushi

吞拿魚, 三文魚刺身

Tuna, Salmon Sashimi

各式壽司

Selection of Maki Roll and Sushi

日本芥辣, 酸薑及豉油

Served with Wasabi, Pickled Ginger and Soya Sauce

沙律 Salad

泰式青木瓜沙律配蝦仁

Green Papaya Salad with Dried Prawn and Chili

魷魚圈沙律配葡萄乾松子檸檬汁

Calamari Salad with Celery Raisin and Pine Nut and Meyer Lemon Dressing

德式香腸土豆沙律配酸瓜, 香料芥末汁

Potato Salad with German Sausage and Herb Mustard Vinaigrette

意大利贝壳面沙律

Salad California Shell Pasta

沙律吧 Salad Station

西生菜, 紅毛菜, 火箭菜, 櫻桃蕃茄, 青瓜

干島汁, 法汁, 意大利黑醋汁

Iceberg, Lollo Rosso and Arugula Lettuce, Cherry Tomato, Cucumber

Thousand Island Sauce, French and Balsamic Dressing



BANYAN TREE
MACAU
澳門悅榕莊

配料 Condiments

配料: 黑橄欖, 芝士碎, 酸黃瓜, 雞尾洋蔥, 麵包粒和芝士碎
Black Olives, Cocktail Onion, Gherkins, Croutons,
Bacon Bits and Parmesan Cheese

湯 Soups

烤南瓜奶油湯

Roasted Pumpkin Soup with Cream, Pumpkin Seed

鮮人參竹筍烏雞湯

Double Boiled Black Chicken Soup, Bamboo Pitu, Ginseng

麵包 Breads

自製麵包

Assorted Baked Bread Rolls

法國牛油

French Full Cream Butter

席切 Carving Station

燒火雞配傳統燒汁

Roasted Tom Turkey with Cranberry Sauce and Giblet Gravy
Traditional Trimmings

低溫烤牛肋排配蘑菇汁

配以時令蔬菜, 烤薯仔, 芥末籽醬

Roasted Beef Tenderloin with Mushroom Sauce
Served with Seasonal Vegetables, Roasted Potatoes and
Pommery Seed Mustard

熱菜 Hot Dishes

迷迭香燒羊扒配薯角

Grilled Lamb Chop, Rosemary, Roasted Potato

日式照燒三文魚柳

Teriyaki Salmon Fillet

法式香料黑松露烤雞

Roasted Chicken with lemon and Black truffle Paste

菠蘿紅咖喱燴鴨, 菠蘿, 車厘茄, 荔枝

Roasted Duck Red Curry with Pineapple, Cherry tomato, Lychee

BBQ 碳烤豬肋骨

BBQ Pork Spare Ribs

珍菌炒海鮮

Sautéed Mixed Seafood with Mushroom

煙肉小椰菜

Brussels Sprouts, Smoked Bacon

黑松露薯泥

Mashed potatoes with Black Truffle

葡國西洋炒飯

Portuguese Fried Rice, Bacalhau



BANYAN TREE
MACAU
澳門悅榕莊

甜品 Desserts

聖誕果子麵包

Christmas Stollen

聖誕樹根蛋糕精選

Christmas Yule Log Selection

聖誕曲奇

Christmas Cookies

聖誕南瓜派

Chestnut Pumpkin Pie

聖誕慕斯精選

Festival Mousse Selection

木瓜雪耳燉桃膠

Papaya and White Fungus Soup with Peach Gum

熱帶水果

Tropical Sliced Fruits

咖啡或茶

Coffee or tea

每位為澳門幣 788 元, 另加 10% 服務費

MOP 788 per person, price is subject to 10% service charge

Minimum of 80 persons 最低人數為 80 位

Buffet style meals are scheduled for a maximum of 2 hours 自助餐供應時間定為最多 2 小時



BANYAN TREE
MACAU
澳門悅榕莊

聖誕派對自助晚餐菜譜 B

Christmas Celebration Buffet Dinner Menu B

冷盤 Appetizers

香草牛尾凍批

Herbed Oxtail Terrine

挪威醃三文魚柳

Citrus Marinated Norwegian Salmon Fillet

聖誕火腿伴菠蘿

Christmas Ham with Curried Pineapple

國際芝士拼盤

Cheese Board

Selection of Cheese with Condiments

各式海鮮 Assorted Seafood on Ice

青口, 扇貝, 海螺, 塔斯曼尼亞生蠔

Mussels, Sea Scallops, Whelk and Tasmanian Oyster

檸檬角, 雞尾汁及莎莎醬

Lemon Wedges, Cocktail Sauce and Salsa

壽司及刺身 Sushi and Sashimi

吞拿魚, 三文魚及八爪魚刺身

Tuna, Salmon and Octopus Sashimi

素菜壽司, 鰻魚壽司, 玉子壽司

Vegetarian Sushi Roll, Roasted Eel Sushi Roll, Egg Roll

日本芥辣, 酸薑及豉油

Served with Wasabi, Pickled Ginger and Soya Sauce

沙律 Salad

希臘沙律

Greek Salad, Fresh Feta Cheese

泰式青木瓜蝦沙律

Thai Green Papaya Salad, Shrimps, Chili and Peanuts

黑椒吞拿魚尼斯沙律

Peppered Tuna a la Niçoise

香烤蘑菇沙律

Grilled Mushroom Salad with Balsamic

沙律吧 Salad Station

西生菜, 紅毛菜, 火箭菜, 櫻桃蕃茄, 青瓜片

Iceberg, Lollo Rosso and Arugula Lettuce, Cherry Tomato, Cucumber

千島汁, 法汁, 意大利黑醋汁, 凱撒沙律醬

Thousand Island Sauce, French, Balsamic and Caesar Dressing



配料 Condiments

配料: 黑橄欖, 芝士碎, 酸黃瓜, 雞尾洋蔥, 麵包粒和芝士碎
Black Olives, Cocktail Onion, Gherkins, Croutons,
Bacon Bits and Parmesan Cheese

湯 Soups

白蘭地龍蝦湯
Lobster Bisque, Brandy
魚肚蟹肉海鮮羹
Crab Meat, Seafood, Fish Maw Soup

麵包 Breads

自製麵包
Assorted Freshly Baked Bread Rolls
法國牛油
French Full Cream Butter

現場製作 Live Station

燒火雞配傳統燒汁
Roasted Tom Turkey with Cranberry Sauce and Giblet Gravy Traditional Trimmings

席切 Carving Station

澳洲肉眼扒
配以胡椒汁, 時令蔬菜, 烤薯仔, 芥末籽醬
Whole Roast Australian Beef Rib Eye
Served with Peppercorn Sauce, Seasonal Vegetables, Roasted Potatoes and
Pommery Seed Mustard

小吃 Snacks

葡國臘腸披薩
Tomato Sauce, Portuguese Sausage Pizza
印式咖喱角
Vegetables Samosas

熱菜 Hot Dishes

香草烤小羊排
Grilled Lamb Chop with Provençal Herb Crust
德國咸豬手配紅椰菜
Roasted German Pork Knuckle with Red Cabbage
葡式雞
Portuguese Chicken
炸軟殼蟹配芒果辣椒汁
Thai Deep-fried Crab Claw with Mango Chili Sauce
XO 醬翡翠鳳片蝦仁
Sautéed Fresh Prawns, Chicken, Celery Capsicums, XO Sauce



BANYAN TREE
MACAU
澳門悅榕莊

麒麟蒸石斑塊

Steamed Grouper with Jing Hua and Mushroom

公爵南瓜薯泥

Baked Potato Duchesse with Pumpkin

杏仁牛油西蘭花

Broccoli with Almond Butter

蟹籽海鮮炒飯

Seafood Fried Rice and Crab Roe

甜品 Desserts

各式聖誕樹根蛋糕

Assorted Christmas Log Cake

各式德國聖誕甜包

Assorted Christmas Stollen

聖誕布丁配百蘭地汁

Christmas Pudding with Brandy Sauce

薑餅提拉米蘇

Tiramisu with Gingerbread Spice

聖誕紅酒啫喱杯配燴梨

Mulled Wine Jelly with Poached Pear

木瓜雪耳燉桃膠

Papaya and White Fungus Soup with Peach Gum

熱帶水果

Tropical Sliced Fruits

咖啡或茶

Coffee or tea

每位為澳門幣 888 元, 另加 10%服務費

MOP 888 per person, price is subject to 10% service charge

Minimum of 80 persons 最低人數為 80 位

Buffet style meals are scheduled for a maximum of 2 hours 自助餐供應時間定為最多 2 小時