

2024

謝師宴

Graduation Dinner

如沐春風宴

每席

\$4,988

供十二位用
per table of 12 persons

Graduation Dinner Menu A

醬燒BB乳豬伴鮮雜果沙律

Barbecued Suckling Mini Pig with Fruit Salad

芝士黃金花枝丸

Deep-fried Cuttlefish Mousses Balls with Cheese

洋蔥蒜汁爆牛柳粒

Sautéed Diced Beef with Onion in Garlic Sauce

錦繡腰果炒鳳片

Sautéed Sliced Chicken with US Celery and Fungus

花旗蔘燉竹絲雞

Double-boiled Silky Fowl Consommé with Ginseng

清蒸大海斑

Steamed Orange-spotted Grouper

蟹子蛋白扒雙蔬

Braised Vegetables with Crab Roe and Egg White

蒜香脆皮燒雞

Roasted Crispy Chicken with Garlic

蠔皇蝦子荷葉飯

Steamed Fried Glutinous Rice with Diced Chicken, Shrimps and Shrimp Roe in Oyster Sauce Wrapped in Lotus Leaf

馬來西亞咋喳

Sweetened Malaysian Assorted Beans Soup

美點雙輝映

Chinese Petit Fours

繽紛生果拼盤

Fresh Fruit Platter

查詢 Enquiry: (853) 8860 6011

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菜單及推廣
Scan QR Code for
menus and promotions



2024

謝師宴

Graduation Dinner

程門立雪宴

每席

\$5,988

供十二位用

per table of 12 persons

Graduation Dinner Menu B

醬燒琵琶乳豬全體
Barbecued Whole Suckling Pig

韭菜帶子芋盒
Deep-fried Mashed Taro Pastry with Scallops and Garlic Chives

錦鏞炒珍珠鮑魚
Sautéed Baby Abalones with US Celery and Fungus

蟲草花花菇燉雞
Double-boiled Chicken Consommé with Black Mushroom and Chinese Herbs

清蒸珍珠龍躉
Steamed Sabah Giant Grouper

茄汁香煎泰國老虎蝦
Pan-fried Tiger Prawns in Tomato Sauce

越式南乳吊燒雞
Fried Crispy Chicken with Fermented Red Bean Curd Sauce

翅湯杞子浸娃娃菜
Poached Baby Cabbage with Wolfberries in Supreme Soup

蠔皇蝦子荷葉飯
Steamed Fried Glutinous Rice with Diced Chicken, Shrimps and Shrimp Roe in Oyster Sauce Wrapped in Lotus Leaf

冰爽楊枝甘露
Chilled Sago Cream with Grapefruit and Mango Juice

美點雙輝映
Chinese Petit Fours

繽紛生果拼盤
Fresh Fruit Platter

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謝師宴自助菜譜 I

Graduation Buffet Menu I

\$338

100 位起

100 persons or above

前菜及沙律 Appetizers and Salads

三文魚刺身

Fresh Salmon Sashimi

冰鎮新西蘭青口

New Zealand Half Shell Mussels on Ice

精選煙海鮮拼盤

Smoked Seafood with Red Onion

精選壽司

Selected Sushi

黑椒凍燒豬柳

Cold Roasted Pork Loin with Black Pepper

泰式海鮮粉絲青木瓜沙律

Green Papaya Salad with Seafood and

Rice Vermicelli in Thai Style

英式凍腸拼盤

Selected British Cold Cut

吞拿魚長通粉沙律

Penne Salad with Tuna Fish

芒果三文魚凍飯

Cold Rice with Mango and Fresh Salmon

香草燒雞肉三角豆沙律

Chickpea Salad with Roasted Chicken

脆煙肉南瓜沙律

Pumpkin Salad with Crispy Bacon

葡式鮮魷魚薯仔沙律

Fresh Squid and Potato Salad with

Basil Pesto in Portuguese Style

鮮果蟹子沙律

Fresh Fruit Salad with Crab Roe

葡式野菌沙律

Mushroom Salad in Portuguese Style

芝麻海藻芽

Chuka Salad with Sesame

田園沙律

Garden Fresh Green Salad

珍珠車厘茄

Cherry Tomato

湯 Soup

香菌海鮮忌廉湯配新鮮出爐麵包

Cream of Seafood and Mushroom

With your choice of selected Bread and Rolls

熱菜 Hot Dishes

脆炸樵島銀魚

Deep-fried Whitebait

葡式海鮮大燴

Stew Seafood in Portuguese Style

椒鹽蒜香豬仔骨

Fried Pork Short Rib with Deep-fried Garlic and Chili

香蜜燒春雞

Roasted Chicken with Honey

西洋炒飯

Fried Rice in Portuguese Style

乾燒蝦伊麵

Braised E-fu Noodles with Fried Prawn

香煎豬扒配黑椒汁

Pan-fried Pork Chop with Black Pepper Sauce

印尼炒麵

Mee Goreng

咖喱牛舌

Curry OX-Tongue

三色甜椒扒龍躉魚柳

Pan-fried Sole Fillet with Bell Pepper Sauce

香煎泰式魚餅

Pan-fried Fish Cake in Thai Style

合時蔬菜

Seasonal Vegetables

甜品 Desserts

榛子朱古力餅

Chocolate Hazelnut Truffle Cake

迷你蛋撻

Mini Egg Tart

芝士餅

Cheese Cake

黑森林蛋糕

Black Forest Cake

椰子芒果慕斯餅

Coconut Mango Mousse

法式咖啡焦糖布甸

Coffee Crème Brûlée

朱古力慕斯

Chocolate Mousse

藍莓啫喱

Blueberry Jelly

玫瑰意式奶凍

Rose Panna Cotta

桂花布甸

Osmanthus Pudding

迷你鮮果撻

Mini Fresh Fruit Tart

繽紛鮮果拼盤

Fresh Fruit Platter

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L'ArcMacau



澳門凱旋門酒店 澳門新口岸皇朝區城市日大馬路278號 | 電話: (853) 2880 8888 | www.larcmacau.com



澳門 凱旋門
L'ARC MACAU

2024 謝師宴自助菜譜 II

Graduation Buffet Menu II

\$368 / 位 person 100 位起
100 persons or above

前菜及沙律 Appetizers and Salads

三文魚刺身
Fresh Salmon Sashimi
冰鎮新西蘭青口
New Zealand Half Shell Mussels on Ice
冰鎮鮮蝦
Prawn on Ice
精選壽司
Selected Sushi
特色燒豬柳
Roasted Pork Loin
意大利凍腸拼盤
Selected Italian Cold Cut
葡國風乾火腿伴蜜瓜
Portuguese Air-dried Ham with Honeydew Melon

小米吞拿魚沙律
Tuna Fish Salad with Millet
泰式鳳爪
Chicken Feet with Fish Sauce and Chili in Thai Style
鮮果蝦沙律
Fresh Fruit Salad with Shrimp
咖喱雞肉薯仔沙律
Potato Salad with Curry Chicken
青瓜蟹肉沙律
Cucumber Salad with Crab Meat
紫蘇芝士番茄沙律
Tomato and Basil Salad with Selected Cheese

香草海鮮長通粉沙律
Penne Salad with Seafood and Fresh Herb
芝麻海藻芽
Chuka Salad with Sesame
田園沙律
Garden Fresh Green Salad
凱撒沙律
Caesar Salad
珍珠車厘茄
Cherry Tomato

烤肉 Carving Station

燒肉眼扒配芥末汁及紅酒汁
Roasted Rib Eye Beef Served with Mustard and Red Wine Sauce

湯 Soup

南瓜吞拿魚忌廉湯配新鮮出爐麵包
Cream of Roasted Pumpkin and Tuna Fish
With your choice of selected Bread and Rolls



醬汁 Dressings

油醋汁 / 千島汁 / 法汁
Vinegar / Thousand Island / French Dressings

熱菜 Hot Dishes

南瓜汁燒多寶魚
Roasted Turbot Fish with Pumpkin Sauce
蒜香辣汁炒蝦
Fried Fresh Prawn with Deep-fried Garlic and Tomato Chili Sauce
脆炸樵島銀魚
Deep-fried Whitebait
泰式燒珍寶鮮魷魚
Roasted Fresh Jumbo Squid in Thai Style

印度椰香咖喱雞薯仔
Curry Chicken with Potato in Indian Style
蜜桃咕嚕肉
Sweet and Sour Pork with Peach
蜜汁燒豬仔骨配炸薯仔角
Roasted Pork Short Rib with Honey and Fried Potato Wedge
香蔥三文魚蟹子炒飯
Fried Rice with Fresh Salmon, Crab Roe and Spring Onion

照燒雞扒
Roasted Chicken Steak
紅酒燴牛尾
Stew OX-tail with Red Wine
芝士肉醬焗意大利粉
Baked Spaghetti Bolognese with Cheese
合時蔬菜
Seasonal Vegetables

甜品 Desserts

法式雜餅
Assorted French Pastries
迷你葡國蛋撻
Mini Portuguese Egg Tart
栗子蛋糕
Chestnut Cream Cake
芝士餅
Cheese Cake

白森林蛋糕
White Forest Cake
迷你鮮果撻
Mini Fresh Fruit Tart
綠茶紅豆卷
Green Tea Roll with Red Bean
朱古力蜜林
Chocolate Madeleine

藍莓慕斯餅
Blueberry Mousse Cake
焦糖布甸
Caramel Custard
朱古力餅
Chocolate Cake
繽紛鮮果拼盤
Fresh Fruit Platter

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