



檀香山咖啡 CAFÉ T.H.S HONOLULU

Dinner Buffer Menu

for 40 Person on 4 October 2017

中秋特式點綴小食

Mid-Autumn Festival Deli

月餅, 菱角, 芋頭, 栗子, 沙田柚

Moon Cake, Water Chestnut, Mini Taro, Shatian Pomelo

冷盤 COLD SELECTION

香草挪威煙三文魚

Norwegian Smoked Salmon with Condiment

(刁草, 煙三文魚)

金門火腿拼葡國腸

Cold Cut Platter - Slice Gammon Ham & Portuguese Sausage

(火腿, 葡國腸)

法式雜菜沙律

Mesclun - Mixed lettuce Salad with Condiment & Dressing

(九芽菜, 紅毛菜, 西生菜, 葡萄干, 烟肉碎, 酸青瓜

卡夫芝士粉, 千岛酱, 油醋汁)

扒醃蔬菜配意大利陳醋汁

Grilled marinated vegetables with balsamic shallot dressing

(意青瓜, 意黃瓜, 茄瓜, 云南小瓜, 彩椒, 意大利黑醋)

德國煙肉薯仔沙律

Germany Potato Salad with Bacon Chives

(煙肉, 薯仔, 美玉白汁, 法国芥末酱)

湯 SOUP

西洋青菜湯

Caldo Verde

雜錦麵包及牛油

Butter and Bread



(芥蘭，洋蔥，葡國腸，薯仔，香葉，蒜肉)

主菜 Entrée

西洋燒鱸魚

Baked Sea-Perch - with Garlic & White Wine in Portuguese Style

(鱸魚起件)

(洋蔥，青椒，蒜片，蕃茄，西洋白酒，香葉)

特色燒雞配薯角

Roast Chicken with Thyme and Potatoes

(有味炸薯角，燒雞扒)

泰式紅咖哩牛肉

Braised Beef with Red Curry in Thai Style

(牛肉粒，泰國紅咖哩)

檸香吉列豬扒

Deep Fried Pork Cutlet with Lemon

(檸檬汁，吉列豬扒)

西洋白烩菜

Cozido de vegetal – Poached Vegetables with Olive Oil in Portuguese Style

(香葉，蒜子，葡國腸)

(椰菜，薯仔片，甘筍片，洋蔥，雞蛋)

澳門式海鮮飯

Macanese Seafood Rice

(蕃茄，洋蔥，白酒，茄膏)

(蝦，尤魚，青口，魚柳)

傳統法式香草炒薯

Lyonnais potatoes

(薯仔，洋蔥)

煙肉蘑菇炒意大利粉

Fried Spaghetti with Bacon & Mushroom

(白菌，煙肉，蕃茄，意大利粉)

甜品 Desserts

鮮雜果沙律

Fresh Fruits Salad

(蘋果，蜜瓜，哈密瓜，橙汁，薄荷葉)



特色迷你蛋糕

Mini Cut Cake

椰香啫喱

Coconut Jelly

中秋特式湯圓配番薯糖水

Sweetened Peanut Dumpling with Sweet Potato

(紫心蕃薯，多味湯圓)

鮮果大拼盤

Fresh Cut Fruits

(西瓜，蜜瓜，哈蜜瓜)

兒童套餐

Children's package

(粟米，廚師腸，炸薯條，雞全翼)

成人每位澳門幣 \$ 158.00 元，另包香濃咖啡茶

Price at MOP \$ 158.00 per person, Including Freshly Browed Coffee and Tea