



**Café Bela Vista**  
**Weekend Buffet 'Surf & Turf'**  
**Autumn 2021**

**Seafood On Ice**

Sea prawns - Boston lobster – Alaska crab legs - blue mussels

波士頓龍蝦，扇貝，海蝦，帝王蟹和藍貽貝  
sea snails, yabbies

Cocktail sauce - hot sauce - chili-soy sauce

雞尾酒醬，辣醬，辣椒醬油

**Sashimi Counter**

Salmon, tuna, octopus, sweet prawn, tai fillet

三文魚，吞拿魚，八爪魚，甜蝦，鯛魚

Wasabi, pickled ginger, soy sauce and lemon wedges

芥末，生薑，醬油和檸檬片

**Charcuterie**

24 month aged Pata Negra

Assorted Portuguese cold cuts

24 個月葡國火腿 什錦葡國凍肉

Pickled vegetables – cornichons – semi-dried tomatoes, pearl onions – large green olives – black olives – Dijon mustard

醃菜，酸青瓜，番茄乾，洋蔥仔，大綠橄欖，黑橄欖，第戎芥末醬

**Cheese**

Sao Cosme Serra da Estrela – Paiva – Nisa – Queijo da Serra Madre D' Agua – Brie

葡國芝士及法國芝士

Green grapes – candied walnuts – fresh figs – dried apricots Tomato – onion chutney

提子，蜜餞核桃，提子乾，杏仁，無花果乾，杏乾，番茄洋蔥酸辣醬

Water crackers – crostini's – grissini

餅乾，法式麵包片，麵包條

**Salad Bar**

Butter lettuce, romaine lettuce, iceberg lettuce

牛油生菜，芝麻菜，生菜，西生菜

Cucumber – cherry tomatoes – sweet corn – haricot beans – carrot – red beans red cabbage – beetroot

青瓜，櫻桃番茄，甜粟米，芹菜，紅蘿蔔，紅豆，秋葵，紅菜頭





Thousand Island dressing, Italian dressing, Caesar dressing, green goddess dressing  
千島沙律醬，法式沙律醬，意大利醬，凱撒醬醋辣醬

Garlic croutons, parmesan cheese, pine nuts, red onions, chives, dried cranberries,  
sultanas, cranberries, egg, bacon chips  
大蒜麵包粒，帕爾馬芝士，烤松子，洋蔥碎 韭菜，蔓越莓乾，葡萄乾，芒果乾

### Appetizers

Salada de tomate organico

Heirloom tomato – bocconcini cheese – red onion – oregano  
番茄，博康奇尼芝士，紅洋蔥

Gravlax de Salmao com Moscatel

Muscatel cured salmon gravlax – red onion – dill – lemon  
葡萄甜酒醃三文魚

Salada de carne de vaca com molho picante

Thai beef salad, sweet-chilli tahini dressing  
泰式牛肉沙律，甜辣椒芝麻醬

Salada de quinoa com camarão

Quinoa salad with prawns, radish and green beans  
藜麥沙律配鮮蝦，蘿蔔，法邊豆

Salada de repolho

Healthy slaw salad, toasted pumpkin seeds, parsley  
健康沙律，烤南瓜子，歐芹

### Soup

Caldo de lagosta

Portuguese fisherman's soup  
葡式龍蝦湯

Sopa da Pedra

Traditional Portuguese stone soup  
石頭湯

### Carving Station (Live Station)

Salmon Wellington

Roasted new potato, lemon butter sauce  
三文魚惠靈頓，烤新薯，檸檬牛油醬

Beef Wellington

Truffle mashed potato, mushroom cream sauce  
惠靈頓牛肉，松露薯蓉，蘑菇忌廉醬





### **Potato Gnocchi Station (Live Station)**

Creamy oxtail ragout / Garlic-chilli tiger prawn  
Parmesan cheese, parsley  
忌廉牛尾 / 香蒜辣椒虎蝦  
帕爾馬芝士，歐芹

### **Surf & Turf taco station (Live Station)**

Crispy fried chicken fillets, shrimps  
White corn tortillas, shredded lettuce,  
fresh tomato salsa, guacamole, sour cream, cotija cheese  
lemon mayo, sriracha chili sauce  
脆炸雞柳，蝦  
白玉米餅，生菜絲，  
新鮮番茄莎莎，牛油果醬，酸忌廉，科蒂亞芝士  
檸檬蛋黃醬，是拉差辣椒醬

### **Chinese Hot Dishes**

Stewed E-Fu noodles with Boston lobster and mushrooms  
珍菌波士頓龍蝦伊麵

Braised pork belly, salted egg  
鹹蛋紅燒肉

Deep-fried crispy pigeon, lemon wedges  
脆皮炸乳鴿

Wok-fried wild rice with crab meat, multi grain  
蟹肉雜糧炒飯

Braised chicken with black bean sauce  
陽光豆豉雞

Crispy fried prawn  
香酥蝦

Braised black shitake mushrooms, bean curd, abalone sauce  
鮑汁炆鮮冬菇豆腐

Poached seasonal vegetables & Nepalese mountain grains in golden broth  
金湯岩米時蔬

Pan-fried eggplant staffed with dace fish, black bean sauce  
豉汁鮫魚肉釀茄子





### **Dessert Buffet**

**Pudding, Cake, Tart, Pie**  
Mini cinnamon pumpkin pie

迷你肉桂南瓜派

Praline chocolate tarts  
朱古力撻

Chocolate-banana-pecan nut bread pudding  
朱古力香蕉核桃麵包布甸

Black forest cake  
黑森林蛋糕

Lemon magic cake  
檸檬蛋糕

### **Mini Dessert**

Vanilla-mango napoleon  
香草芒果拿破崙

Pineapple strudel  
菠蘿餡餅

Salted caramel tiramisu (served in glass)  
咸焦糖提拉米蘇 (玻璃杯)

Matcha-red bean Swiss roll  
抹茶紅豆瑞士卷

### **Cupcake Tower**

Chocolate, Vanilla, Red Velvet  
朱古力, 香草, 紅絲絨

### **Buttercream**

Chocolate, Lemon-Cheese, Strawberry  
朱古力, 檸檬芝士, 草莓

### **Ice Cream Corner**

Chocolate, green tea, sesame and vanilla ice cream  
朱古力, 綠茶, 芝麻和及香草雪糕

M&M's, chopped caramelized nuts, cookie crumbs, chocolate chips Chocolate sauce,  
raspberry sauce, mango sauce, red bean  
焦糖堅果, 餅乾麵包糠, 朱古力脆片, 朱古力醬, 覆盆子醬, 芒果醬, 紅豆





### **Cookies & Sweets**

Marshmallow-chocolate pops, chocolate-coconut-meringue sticks,  
caramelized puff pastry twists, assorted cookies, macaroons  
棉花糖，朱古力椰子蛋白酥，扭文酥皮，曲奇，馬卡龍

### **Fresh Tropical Fruit**

Pineapple, watermelon, rock melon, kiwi fruit, honey melon, dragon fruit, orange,  
菠蘿，西瓜，哈密瓜，密瓜，火龙果，橙子

### **Seasonal Whole Fruit**

Plums, mandarins, pink pears  
李子，柑橘，粉红梨

**Including free flow of soft drink, coffee and tea**

包括 汽水，咖啡及茶

**| Adult 成人 每位澳門幣 MOP 398 |**

**| Child 小童 每位澳門幣 MOP 199 |**

**Add MOP 98 and more to enjoy free flow of House red / white wine and beer per person.**

加 每位澳門幣98 起可免費享用酒店精選紅/白葡萄酒及啤酒

\*The restaurant 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

For Reservation or Enquiries 查詢及預訂: +853 8793 3871

All prices are subject to 10% service charge

