

Seafood Delight Weekend Dinner Buffet in Café Bela Vista
Live Cooking Station Buffet |18:30 - 22:00 |

Seasonal Oysters (live action)

Freshly shucked French oysters
Lemon wedges / Mignonette / Tabasco / soy-ginger sauce

時令生蠔(現場做)

新鮮法國生蠔
檸檬角/木犀草醬/辣汁/豉油薑汁

Fresh Poached Seafood on Ice

Boston lobster
Sea prawns / scallops / flower sea snails
Cocktail sauce / hot sauce / chili-soy sauce

冰鎮海鮮

波士頓龍
海蝦/帶子/花海螺
雞尾酒醬/辣醬/豉油辣椒醬

Sashimi / Maki Sushi Station

Sashimi (Sliced upon Request)

Norwegian salmon / Australian yellow tail king fish
Indo-pacific tuna / Taiwan Tai fish

魚生櫃檯(現場即做)

挪威三文魚 / 澳洲黃尾王魚
印度太平洋吞拿魚 / 臺灣鯛魚

Maki Sushi Rolls

Norimaki - Cucumber and salmon maki roll

Uramaki - Californian maki roll

Hosomaki rolls -
- Cucumber
- Oshinko (pickled radish)
- tuna
- salmon

太卷壽司

紫菜壽司卷 - 青瓜三文魚

反卷紫菜司卷- 加州卷

細卷 - 青瓜
醃蘿蔔
吞拿魚
三文魚

Condiments

Daikon / Ohba leaves / Kyuri sliced
Wasabi / pickled ginger / soy sauce

白蘿蔔 / 紫蘇 / 日本青瓜
芥末 / 醃薑 / 豉油

Cobb Salad Station (live action)

Fresh romaine lettuce
Hard-boiled egg / cucumber / cherry tomato / red onion sliced
Crispy bacon bits / garlic croutons / red radishes / quinoas
Mustard-garlic-lemon-anchovies dressing

考伯沙律(現場做)

新鮮蘿蔓生菜
焗蛋 / 青瓜 / 蕃茄仔 / 紅洋蔥片
脆煙肉 / 蒜香麵包粒 / 紅蘿蔔片 / 藜麥
芥末-大蒜-檸檬-鯷魚醬

Appetizer

Butternut squash-feta-walnuts-cranberries-onion salad
Salada de Orelha de Porco
Portuguese marinated pork ear salad, coriander, trio of pepper
Thai mixed seafood salad, glass noodles, chili-lime
Octopus salad, bell pepper salsa, coriander
Cajun shrimps-mango-avocado, mango-coriander dressing

餐前小食

胡桃南瓜-羊芝士-核桃-蔓越莓-洋蔥沙律
葡萄牙醃豬耳芫荽彩椒沙律
泰式什錦海鮮粉絲沙律，辣青檸汁
八爪魚沙律，青椒莎莎醬，芫荽
卡津鮮蝦芒果牛油果沙律，芒果芫荽醬

Charcuterie

Pork cheek terrine / Chicken-vegetable terrine
Rabbit Pate / Pate en Croute
Salami, Pepperoni, pastrami

冷盤

豬頰凍肉 / 雞肉蔬菜凍肉
兔肉醬 / 法式酥皮肉凍派
薩拉米香腸，義大利辣香腸，燻牛肉

Pickled

Mixed vegetables / cornichons / semi-dried tomatoes

醃菜 / 酸青瓜仔 / 半乾蕃茄

Olives

Black Kalamata / large Queen / garlic-herb marinated

黑卡拉馬塔 / 大皇后 / 蒜味香草醃制

Condiments

Dijon mustard / pommery mustard / honey-mustard

第戎芥末 / 芥末子 / 蜂蜜芥末

Cheese Section

Selection of international seasonal hard and soft cheese

芝士

精選國際時令硬質及軟質芝士

Condiments

Dried apricots / dried figs / green grapes

配料

杏乾 / 無花果乾 / 青提子

Almonds / pecan

杏仁 / 山核桃

Yuzu-orange marmalade

柚子-香橙

water crackers / grissini sticks

餅乾 / 麵包條

Fresh Abalone Station (cooked to order)

Pan-roasted Dalian abalone (served Individually)

鮮鮑魚(現場烹調)

香烤大連鮑魚 (單份)

Sake wine, ginger-soy glazed, braised daiko

清酒, 薑醬油, 白蘿蔔

Cataplana (prepare to order)

Traditional Portuguese codfish “à Brás”

Codfish, matchstick potato, black olives, fresh parsley, confit egg yolk

砂鍋(下單即做)

傳統葡式馬介休

馬介休, 家鄉薯條, 黑橄欖, 新鮮歐芹, 油封蛋黃

Carving (live station)

Salt-crusted whole Salmon

Herb-roasted potato, tomato salsa, hollandaise sauce

切肉(即切)

鹽焗整條三文魚

香草焗薯仔, 蕃茄莎莎, 荷蘭醬

Soup

Boston clam chowder

Potato, leek, carrot, celery, parsley

湯

波士頓蜆肉濃湯

薯仔, 韭菜, 紅蘿蔔, 芹菜, 歐芹

Bread Station

Freshly baked Portuguese country bread

French butter / balsamic / EVO

麵包

新鮮葡萄牙鄉村包

法國牛油 / 香醋 / 初榨橄欖油

Hot Dishes

Traditional Portuguese spicy Mussels, chorizo, tomato-wine broth

Creamy crab gnocchi Carbonara

Crab meat, pancetta, parmesan, cream sauce

Steamed scallop, glass noodles, garlic sauce

Indian chick pea curry, roti canai

Pan-seared beef fillet mignon, creamy mushroom sauce

Macanese chili-garlic prawns

熱盤

傳統葡式辣蕃茄酒湯煮青口及葡腸

忌廉蟹肉卡邦尼薯仔丸子

帕瑪森芝士忌廉煙肉蟹肉

香蒜粉絲蒸帶子

印度鷹嘴豆咖喱配印度燒餅

香煎牛柳, 忌廉蘑菇醬

土生葡人蒜蓉蝦

Hot Dishes

Rojoes a portuguesa: braised pork belly, vegetable pickle, chorizo

Crispy-fried pigeon, lemon wedges, spiced salt, prawn crackers

African chicken

Orange butter glazed broccolini, toasted almonds

Chinese wok-fried rice with shrimp paste and prawns

熱盤

焗五花肉，蔬菜泡菜，葡腸

烤鴿子，檸檬角，華鹽，蝦餅

非洲雞

香橙牛油炒西蘭花苗，杏仁片

蝦醬蝦炒飯

Dessert Buffet

Whole Cakes

Burnt Basque cheesecake

Fresh mango short cake

Coconut tropical trifle

Pandan chiffon cake

Strawberry rhubarb Pavlova

AGL Signature Serradura pudding

巴斯克焦香芝士蛋糕

芒果蛋糕

英式椰子雜果蛋糕杯

班蘭戚風蛋糕

士多啤梨巴甫洛娃

木糠布甸

Individual

Oolong tea cream brûlée

Passionfruit and honey panna cotta

Mango mint pudding

烏龍茶焦糖布丁

意式百香果蜂蜜奶凍

薄荷芒果布丁

Cupcake Tower

Red velvet cupcake

Blueberry cupcake

Chocolate cupcake

杯子蛋糕塔

紅天鵝絨杯子蛋糕

藍莓紙杯蛋糕

朱古力紙杯蛋糕

Assorted macarons

什錦馬卡龍

Baked Desserts

Plum & almond Jalousie with vanilla custard

布祿杏仁酥皮派伴雲呢嚕吉士

Tart & Pie

Summer Berry Pie

Fresh pineapple tart with citrus curd

Portuguese egg tart

夏日雜莓派

鮮菠蘿柑橘撻

葡式蛋撻

Cookies

Assorted homemade butter cookies

手工曲奇

Waffle Station

Vanilla / chocolate / pandan

Banana-cinnamon compote / maple syrup / salted caramel

華夫餅

雲呢拿/朱古力/班蘭

香蕉肉桂蜜餞/楓糖漿/鹹焦糖

Mövenpick Ice Cream Corner

Vanilla / chocolate / strawberry / salted caramel / mango

莫凡彼雪糕

雲呢拿/朱古力/士多啤梨/鹹焦糖/芒果

Condiments

M&M'S / chopped caramelized nuts / Oreo crumbs

Fruit loops/ chocolate sauce / raspberry sauce / mango sauce

chocolate wafer / marshmallow, coconut meringue / Gummy bear

配料

M&M / 焦糖堅果 / 奧利奧餅乾糠

脆脆水果圈/朱古力醬/覆盆子醬/芒果醬

朱古力威化/棉花糖, 椰子酥皮/ 橡皮糖

Fresh Tropical Fruit

Pineapple / watermelon / dragon fruit / Grapes

菠蘿 / 西瓜 / 火龍果 / 提子

Seasonal Whole Fruit

Mandarins / rose apple / plum / Chinese pear

柑橘 / 蓮霧 / 布祿 / 梨

Buffet includes free flow of soft drink, coffee and tea
自助餐包括免費暢飲汽水、咖啡及茶

Promotional price 推廣價

Adult 成人 每位澳門幣 MOP 398+ per person

Child 小童 每位澳門幣 MOP 198+per person

* 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

*Kids between 0-5 years old enjoy complimentary entrance when accompanied by one paying adult (maximum 1 kid per 1 adult), additional kid will be charged based on Children price (MOP 198+)

每位付費成人可免費 攜帶一名0 - 5 歲的小童入場 (每名成人最多可攜帶一名兒童)

額外小童將按兒童價格收費 澳門幣 198+