



**Café Bela Vista**  
**Father's Day dinner buffet 2023**  
**18th June 2023**

**Oyster Station (shucked to order)**

Freshly shucked seasonal oysters

愛爾蘭生蠔

Tabasco, lemon wedges, mignonette

塔巴斯科汁，檸檬，雞尾醬

**Seafood on Ice**

Sea prawns, Boston lobster, scallops, blue mussels, sea snail

海蝦，波士頓龍蝦，扇貝，藍貽貝，海螺

Cocktail sauce, hot sauce, chili-soy sauce

雞尾酒醬，辣醬，辣椒醬油

**Sashimi counter**

Salmon, Tuna

三文魚，油甘魚，鯛魚

Wasabi, pickled ginger, soy sauce and lemon wedges

芥末，生薑，醬油及檸檬片

**Marinated Salmon (Sliced by Order)**

Honey-lemon-dill smoked, Irish whisky-black pepper-orange cured

蜂蜜檸檬蒔蘿燻制，愛爾蘭威士忌黑椒橙醃製

Capers, pickle vegetables, grated egg, chopped shallot, cornichons, pearl onion

刺山柑，醃菜，雞蛋碎，蔥碎，青瓜仔，洋蔥仔

Sour cream, horseradish cream, honey mustard

酸忌廉，辣根忌廉，蜂蜜芥末醬





### **Charcuterie (Sliced by Order)**

24 month aged Pata Negra  
Assorted Portuguese cold cuts  
24 個月葡國火腿 什錦葡國凍肉(按訂單切片)

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

醃菜，酸青瓜，蕃茄乾，洋蔥仔，大綠橄欖，黑橄欖，第戎芥末醬

### **Cheese**

Assorted selection of Portuguese and international cheeses

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，蕃茄洋蔥酸辣醬

Water crackers – crostini's – grissini  
餅乾，法式麵包片，麵包條

### **Caesar Salad Station (Toasted by Order)**

romaine lettuce, crispy bacon bits, shaved parmesan cheese,  
butter-fried croutons, tangy Caesar dressing

羅馬生菜，香脆煙肉塊，帕爾馬芝士碎  
炸麵包粒，香濃凱撒醬

### **Appetizers**

Salada de bacalhau

Mediterranean codfish salad

地中海馬介休沙律

Salada de tomate orgânico

Heirloom tomato, bocconcini cheese,  
red onion, oregano

蕃茄博康奇尼芝士沙律

Salada de beringela e alho preto

Spiced eggplant salad, black garlic,  
greek yogurt

香辣茄子黑蒜沙律

Salada de rocula com baterraba e queijo burrata

Beetroot –rocket salad with burrata cheese and walnuts

甜菜根火箭菜布拉塔芝士沙律





Salada de arroz selvagem  
Wild rice salad with blueberries and almonds  
野米藍莓杏仁沙律

**Soup (individual)**  
Double-boiled Chinese pear, pork rib, red date, herbal  
雪梨紅棗燉排骨湯

**Giant Cataplana (Live Station)**  
Portuguese seafood Stew  
Seafood broth – Squid – tiger prawns – green mussel Sappa clams – sea bass  
巨型海鮮銅鍋

**Carving (Live Station)**  
Beef Wellington,  
Truffle mashed potato, sauteed mushrooms,  
Dijon Mustard  
威靈頓牛肉

**International Hot Dishes**  
Cacoila  
Traditional Portuguese red wine braised beef stew  
香煎黑安格斯牛排，忌廉馬德拉醬

Bacalhau com Natas  
Traditional Portuguese creamy bacalhau  
傳統葡式忌廉馬介休

Ostras gratinadas com chourico  
Deviled oysters baked with chorizo crumbs  
碎香腸烤蠔

Costoletas de borrego  
Grilled lamb chops with thyme jus  
香烤羊排百里汁

Arroz de Pato à Portuguesa  
Traditional Portuguese duck rice  
傳統葡式鴨飯





Mac & Cheese, tuna, broccoli  
吞那魚西蘭花芝士通心

Pure de batata com trufa  
Truffle mashed potato  
黑松露薯蓉

Cenouras salteadas com laranja e amendoas  
Sautéed tri-colored baby carrots with orange butter and almonds  
鮮橙牛油杏仁炒三色蘿蔔仔

### Chinese Hot Dishes

Roasted pigeon, lemon wedges, spiced salt, prawn crackle  
烤乳鴿  
檸檬角、華鹽、蝦餅

Wok-fried rice, black truffle, unagi  
黑松露鰻魚炒飯

Crispy fried prawns with Anxi black tea  
茶飄香酥蝦

Braised bamboo shoot-fungus-winter melon  
鮮筍竹筍冬裡上素

Braised e-fu noodles, crab meat, black shitake mushroom  
蟹肉珍菌燜伊麵

### Dessert Table

#### Whole

Smoked Valhrona chocolate mousse  
烟熏法芙娜朱古力慕斯

Lemon meringue tart  
檸檬意大利瑪琳撻

Opera cake  
劇院蛋糕

Mousse exotic  
熱帶風情慕斯

#### Individual

Oreo NY cheese cake  
奧利奧紐約芝士蛋糕





Black forest slice  
黑森林蛋糕

Strawberry lamington  
草莓雷明頓

Chocolate cigar  
(Chocolate espuma, chocolate pecan nuts crumble, chocolate financier)  
朱古力雪茄

Portuguese Rice Pudding  
葡式飯布丁

Serradura  
木糠布甸

### Hot dessert

Cranberry cheese strudel with vanilla sauce  
蔓越莓芝士卷配香草汁

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,  
Salame de chocolate, assorted cookies, macaroons  
棉花糖，朱古力椰子蛋白酥，朱古力莎樂美，曲奇，馬卡龍

### **Fresh Tropical Fruit**

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

### **Seasonal Whole Fruit**

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





Including free flow of soft drink, coffee and tea  
包括免費暢飲汽水, 咖啡和茶

**Promotional price 推廣價**  
**Adult 成人 每位澳門幣 MOP 398+**  
**Child 小童 每位澳門幣 MOP 198+**

**Special Offer to celebrate Father's day**  
**+ MOP 98 free flow of house wine and beer per person**  
**父親節優惠: 另加每位澳門幣 98 即享無限暢飲餐酒 / 啤酒**

\* 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

