



Café Bela Vista
Every Friday, Saturday & Sunday
07th July to 01st October 2023

Oyster Station

Fresh seasonal oyster
時令生蠔

Tabasco, lemon wedges, mignonette
辣椒仔，檸檬角，雞尾醬

Sashimi Counter

Salmon, hamachi, tuna, octopus
三文魚，油甘魚，吞拿魚，八爪魚

Pickled radish, wasabi, pickled ginger, soy sauce and lemon wedges
醃蘿蔔，芥末，醃薑，醬油和檸檬片

Seafood on Ice

Sea prawn, Boston lobster, scallop, blue mussel, sea snail
海蝦，波士頓龍蝦，帶子，藍青口，海螺

Cocktail sauce, hot sauce, chili-soy sauce
雞尾酒醬，辣醬，辣椒醬油

Charcuterie

Salami, Pepperoni, pastrami, mortadella
薩拉米香腸、意大利辣香腸、燻牛肉、意式肉腸

Black kalamata olives, green olives, pickled vegetables,
cornichons, semi-dried tomatoes, Dijon mustard
黑橄欖，青橄欖，醃菜，酸青瓜，半乾蕃茄，第戎芥末

Cheese Section

St. Miguel, Brie, Gouda, aged cheddar
聖米格爾，布裡，高達，陳年切達

Green grapes, walnuts, raisins, almonds, dried figs, dried apricots
tomato-onion chutney
青提子，核桃，提子乾，杏仁，無花果乾，杏乾
蕃茄洋蔥酸辣醬

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，羅馬生菜，西生菜

Cucumber, cherry tomatoes, sweet corn, haricot beans,
carrot, red beans, red cabbage, beetroot
青瓜，車厘茄，甜粟米，白腰豆，紅蘿蔔，紅豆，紅椰菜，紅菜頭

Thousand Island dressing, Italian dressing, Caesar dressing, green goddess dressing
千島醬，意大利醬，凱撒醬，綠女神醬

Garlic croutons, parmesan cheese, pine nuts, red onions, chives,
dried cranberries, raisin, egg, bacon chips
大蒜麵包粒，帕瑪森芝士，松子，洋蔥碎，韭菜，蔓越莓乾，提子乾，雞蛋，煙肉

Appetizers

Salada de tomate orgânico
Heirloom tomato, bocconcini cheese, red onion, oregano
蕃茄博康奇尼芝士紅洋蔥牛至沙律

Salada de beringela e alho preto
Spiced eggplant salad, black garlic, Greek yogurt
黑蒜希臘乳酪香辣茄子沙律

Salada de bife Wagyu
Waygu beef salad, piri-iri sauce
和牛沙律伴辣椒醬

Salada de Papaia verde picante
Green papaya salad
青木瓜沙律

Salada de bacalhau
Mediterranean codfish salad
地中海馬介休沙律

Soup

Sopa à Pescador
Traditional Portuguese fisherman's soup
傳統葡式漁夫湯

Double boiled chicken soup, red dates, blazed mushrooms
姬松茸紅棗燉雞湯

Bread Station

Rye bread, dark beer bread, black pepper brioche, focaccia cheese knot
黑麥麵包，黑啤酒麵包，黑胡椒忌廉蛋捲，佛卡夏芝士包

Butter, tomato-olive spread
牛油，蕃茄橄欖醬



Carving Station

24 hours slow roasted Wagyu beef brisket
Sautéed wild mushrooms, herb-roasted new potato
24 小時慢烤和牛牛小排
炒野菌，香草烤新薯

Maple BBQ sauce, spicy BBQ sauce, black peppercorn BBQ sauce
楓糖燒烤醬，辣味燒烤醬，黑胡椒燒烤醬

Baked salt - dill crusted salmon, lemon-basil wild rice, dill butter sauce
鹽焗三文魚，檸檬羅勒刁草牛油醬

International Hot Dishes

Cataplana de marisco com molho de caril
Giant curry seafood cataplana
巨形咖哩海鮮銅鍋

Bacalhau no forno escabeche
Roasted codfish fillets
葡式烤馬介休

Camarao frito
Crispy fried potato-prawn fritter, piri-iri sauce
香脆薯絲蝦球配辣椒醬

Rojões de porco preto
Deep-fried Iberico pork collar, pickled vegetables
炸伊比利亞豬頸肉配醃菜

Braised roasted leg of lamb, garlic, rosemary sauce
燒羊腿
大蒜，迷迭香醬

Butter glazed French beans, shallot onions, pancetta
牛油法邊豆，青蔥，意式煙肉

Arroz de coco
Coconut rice
椰漿飯

Chinese Hot Dishes

Deep-fried pigeons, lemon wedges, five spiced salt, Worcestershire sauce
紅燒乳鴿
檸檬角，淮鹽，喼汁

Poached chicken, ginger-spring onion-soy sauce
生薑蔥油霸皇雞

Wok-fried rice, green bean, minced pork, kale borecole
欖菜肉末四季豆炒飯



Braised E-fu noodle and shrimp in shrimp broth
鮮蝦濃汁燴伊麵

Dessert Buffet

Whole cake

Marble cheesecake
大理石芝士蛋糕

Pandan chiffon cake
班蘭戚風蛋糕

Black forest cake
黑森林蛋糕

Raspberry & lychee coconut tart
覆盆子荔枝椰子撻

Portuguese rice pudding
葡式米飯布丁

Summer vanilla custard pudding
夏季雲呢拿卡士達布丁

Individual Sliced Pastry

Dark chocolate brownie
朱古力布朗尼

Lime cheese cake with fresh mango
青檸芝士蛋糕配新鮮芒果

Pina colada layered mousse
椰林飄香慕斯

Summer fruits tart
夏季水果撻

Almond & lychee jelly
杏仁荔枝果凍

Portuguese egg tart
葡式蛋撻

Croissant pudding with vanilla custard
牛角包布丁配雲呢拿卡士達

Red berries Clafoutis with whipping cream
紅莓果克拉芙緹配鮮忌廉



Ice Cream Corner

Chocolate, green tea, sesame and vanilla ice cream
朱古力，綠茶，芝麻及雲呢拿雪糕

M&M's, caramelized nuts, cookie crumbs, chocolate chips chocolate syrup,
raspberry syrup, mango syrup, red bean
朱古力豆，焦糖堅果，曲奇碎，朱古力脆片，朱古力醬，覆盤子醬，芒果醬，紅豆

Cookies & Sweets

Marshmallow pops, chocolate-coconut-meringue sticks,
Salame de chocolate, 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，奇異果，青蜜瓜，火龍果

Seasonal Whole Fruit

Plums, mandarins, pink pears
布林，柑橘，粉紅梨

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

* 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 Child 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+