



Café Bela Vista
Every Friday, Saturday and Sunday
6:30pm - 10:00pm

Oyster Station

Freshly seasonal Pacific oysters

生蠔

Tabasco, lemon wedges, mignonette

塔巴斯科汁，檸檬，雞尾醬

Seafood on Ice

Sea prawns, Boston lobster, scallops, green leaf mussels, baby abalone

海蝦，波士頓龍蝦，扇貝，青口，鮑魚仔

Cocktail sauce, hot sauce, chili-soy sauce

雞尾酒醬，辣醬，辣椒醬油

Sashimi Counter (Sliced upon Request)

Salmon, Tuna

三文魚，吞拿魚

Wasabi, pickled white ginger, soy sauce

芥末，生薑，醬油

Charcuterie Stall

Salami, mortadella, pastrami, smoked salmon

薩拉米，布雷薩拉，意大利熏牛肉，煙熏三文魚

Chicken liver parfait, duck rillettes

雞肝凍，鴨絲凍

Pickled vegetables, cornichons, semi-dried tomatoes, pearl onions, sliced red onion, capers,
lemon wedges, black kalamata olives, large green olives

醃菜，酸青瓜仔，蕃茄乾，洋蔥仔，紅蔥，刺山柑，檸檬，黑橄欖，綠橄欖

Dijon mustard, tangy horseradish sauce, honey-dill mustard, sour cream

第戎芥末醬，辣根辣醬，蜂蜜芥末醬，酸忌廉





Ceasar Salad Stall

Romaine lettuce

生菜

Garlic croutons, grated parmesan cheese, crispy bacon, EVO,
crusted fresh black pepper, Caesar dressing

大蒜麵包粒，帕爾馬芝士，脆皮培根，橄欖油，凱撒醬

Cheese Section

Seasonal premium hard & soft cheese

優質時令芝士

Green grapes, walnuts, dried figs, dried apricots, rhubarb-apple compote, crostini's, grissini

提子，核桃，杏仁，無花果乾，杏乾，大黃蘋果醬，法式麵包片，麵包條

Aged balsamic vinegar, EVO

陳年香醋，橄欖油

Appetizers

Waldorf salad

Apples, celery, pecan nuts, grapes and sour cream

華都夫沙律

芹菜，蘋果，芹菜，山核桃，葡萄，酸忌廉

Marinated sweet-sour pink guava, preserved prune

話梅漬芭樂

Citrus grapefruit, avocado salad

西柚牛油果沙律

Oven baked beet, balsamic glazed, orange zest, feta, EVO

烤甜菜，香醋，橙皮，羊奶芝士，橄欖油

Roasted winter squash, cilantro chimichurri

烤筍瓜，阿根廷香菜青醬





Anti-pasto

Grilled egg plant

燒茄子

Vine-ripened tomato burrata caprese salad

蕃茄芝士卡布里沙律

Marinated roasted red bell peppers

醃烤紅甜椒

Marinated baby artichokes salad

醃製雅枝竹沙律

Soup

Roasted cauliflower-cheddar soup

烤椰菜花車打芝士湯

Seafood chowder

Seasonal fresh seafood, creamy white wine seafood broth, bacon, potato, carrot, celery, onion

海鮮巧達濃湯

時令海鮮，忌廉白酒海鮮高湯，煙肉，薯仔，紅蘿蔔，芹菜，洋蔥

Bread Station

Parmesan-pecan-cranberry, fig-apricot, multigrain

巴馬山核桃蔓越莓，無花果杏，雜糧

Butter, tomato-olive spread

牛油，蕃茄橄欖醬

Crayfish Seafood Rice Station

Jasmine rice, tomato-seafood-saffron stock, bell pepper, garlic, onions,

Chorizo sausage, blue mussels, tiger prawns, clams, crayfish

Chopped parsley, chili flakes

小龍蝦海鮮燴飯

香米，蕃茄藏紅花海鮮湯，燈籠椒，大蒜，洋蔥，

香腸，藍青口，虎蝦，蜆，小龍蝦

切碎的歐芹，乾辣椒碎

Carving Station

Crackling pork belly, apple-ginger-lemongrass marinate,

Apple puree, masala sauce

蘋果姜香茅醃脆皮五花肉

蘋果蓉，馬薩拉醬





Baked Seabass Station

Thai marinated whole seabass baked in salt dough, curry hollandaise
鹽焗泰式醃製整條海鱸魚，咖哩荷蘭醬

International Hot Dishes

Chili-garlic-white wine prawns, coriander
蒜香辣椒白酒炒蝦，香菜

Honey roasted pigeon, sesame seeds
蜜汁烤乳鴿，芝麻

Sticky oven baked barbecue pork spare ribs
爐烤叉燒排骨

Baked oyster rockefeller
Creamy cheese sauce, spinach, bacon
焗蠔洛克菲勒
忌廉芝士醬，菠菜，培根

Roasted salmon-kale-lasagna
烤三文魚羽衣甘藍千層麵

Coconut-pandan-almond rice
香蘭椰汁杏仁飯

Sautéed broccolini, garlic-butter, pine nuts (Cooked upon Request)
蒜香牛油炒西蘭花苗，松子

Thai beef brisket massama curry, potato
泰式牛腩馬薩瑪咖哩

Steamed scallops, X.O sauce
X.O 醬蒸扇貝

Typhoon shelter sole fish
避風塘脆鯛魚

Szechuan spicy chicken
川味辣子雞

Braised Yee-fo noodles, crab meat-tobiko gravy
賽螃蟹燴伊麵

Dessert

New York cheese cake, fresh strawberry
紐約芝士蛋糕，新鮮士多啤梨

Manjari dark chocolate-orange mousse cake
香濃朱古力橘子慕斯蛋糕





Shine Muscat grape chiffon cake
馬斯喀特葡萄雪紡蛋糕

Tiramisu
提拉米蘇

Serradure
木糠布丁

Individual

Dark chocolate brownies
香濃朱古力布朗尼

Hazelnut praline choux puff
榛子泡芙

Red velvet slice cake
紅絲絨蛋糕

Classic vanilla crème brûlée
焦糖布蕾

Warm Dessert

Banana-chocolate-bread & butter pudding, vanilla bean custard
香蕉朱古力牛油麵包布丁，雲呢拿醬

Tart & Pie

Warm apple-rhubarb crumble pie
蘋果大黃碎餡派

Portuguese egg tart
葡式蛋撻

Ice Cream Corner

Vanilla, chocolate, green tea, strawberry
雲呢拿，朱古力，綠茶，士多啤梨

M&M' s, chopped caramelized nuts, cookie crumbs, chocolate chips
chocolate sauce, raspberry sauce, mango sauce, red bean
M&M，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,
Chocolate salami, 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, honey melon
菠蘿，西瓜，哈密瓜，密瓜

Seasonal Whole Fruit

Plums, mandarins, pink pears, kiwi
布林，柑橘，梨子，奇異果

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 198

+ MOP 128 free flow of house wine and beer per person
另加每位澳門幣 128 即享無限暢飲餐酒 / 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

Above price is subject to 10% service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.





以上價格需另加百分之十服務費,如果您對食物有任何過敏的疑慮,請在點餐前告知服務員

