

Café Bela Vista
Every Friday, Saturday & Sunday

Weekend Seafood Dinner Buffet
“Macanese Treasures”

Abalone on Ice

Freshly poached Dalian abalone
冰鎮大連鮑魚

Sweet-spicy aioli, honey-ginger dip, lemon wedges
甜辣蒜味蛋黃醬，蜂蜜生薑醬，檸檬角

Sashimi Counter (Sliced upon request)

Norwegian salmon, Australian yellow tail king fish, Indo-pacific tuna, North Pacific octopus
挪威三文魚，澳大利亞油甘魚，印度洋吞拿魚，北太平洋八爪魚

Pickled Daikon 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 prawns, Boston lobster, scallops, blue mussels, 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，熟香腸

Olive

Black Kalamata, large Queen, garlic-herb marinate
橄欖

黑卡拉馬塔，大皇后，蒜味香草醃制

Pickled

Mixed vegetables, cornichons, semi-dried tomatoes
醃菜，酸青瓜仔，半乾蕃茄

Condiments

Dijon mustard, pommery mustard, honey-mustard, preserved mustard
第戎芥末，芥末子，蜂蜜芥末，醃製芥末

Cheese Section

Camembert, brie, gorgonzola, aged cheddar
卡芒貝爾，布裡，戈貢左拉，陳年切達

Green grapes, candied walnuts, raisins, almonds, dried figs, dried apricots
青提子，蜜餞核桃，提子乾，杏仁，無花果乾，杏乾

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

Salad Bar

Romaine lettuce, Mesclun salad
羅馬生菜，綜合沙律菜

Cucumber, cherry tomatoes, sweet corn, haricot beans,
carrot, red beans, red cabbage, beetroot, cannellini beans,
青瓜，蕃茄仔，甜粟米，法邊豆，
紅蘿蔔，紅豆，紅椰菜，紅菜頭，白腰豆，秋葵，西蘭花

Thousand Island dressing, Italian dressing, Caesar dressing, green goddess dressing
千島沙律醬，意大利醬，凱撒醬，女神醬

Garlic croutons, parmesan cheese, pine nuts, red onions, chives,
Dried 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，雞蛋，煙肉

Appetizers

Cajun chicken, bacon, cucumber, tomato, cobb salad, apple cider dressing
卡真雞肉，培根，青瓜，蕃茄，生菜沙律，蘋果汁醬

Red wine figs, parmesan, rocket salad, mustard seed vinaigrette
紅酒無花果，巴馬芝士，火箭沙律，芥末籽醋汁

Beet, barley, carrot and Halloumi cheese salad, orange dressing
甜菜，薏米，胡蘿蔔，哈洛米芝士沙律，香橙醬

Baked butternut squash, baby spinach, almonds, feta cheese and chimichurri sauce
烤胡桃南瓜，菠菜苗，杏仁片，羊奶芝士沙律，奇米秋裡醬

Roasted cauliflower, walnut, apple salad, raisin-lemon vinaigrette
烤椰菜花，核桃，蘋果沙律，葡萄乾檸檬醋汁

Soup

Double-boiled dried octopus, green beans and lotus root
蓮藕綠豆燉鱈魚湯

Bread Station

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

Portioned unsalted butter
牛油

Capela Station (Served to Order)

Macanese meat loaf
Baked ground beef-pork-chorizo wrapped with bacon
焗澳葡式肉餅
牛肉碎，豬肉碎，香腸碎，培根

Ikan Bakar (Served to Order)

Salt baked whole seabass
Spiced mixed, pandan leaf, lemongrass, galanga, ginger, coriander root
Spiced-sour dip, coriander-tamarind sauce
鹽焗整條鱸魚
香料，香蘭葉，香茅，南薑，生薑，芫荽根
酸辣醬，香菜羅望子醬

International Hot Dishes

Shallow fried sole fish, tomato-capers salsa
煎炸龍躉魚，蕃茄刺山柑莎莎醬

Lamb Rogan Josh, potato, tomato, onion
羅根喬希羊肉咖哩，薯仔，蕃茄，洋蔥

Poached yabbies, lightly spicy-garlic butter sauce
水煮小龍蝦，微辣蒜蓉牛油醬

Garlic-parmesan cheese gratin broccolini
蒜香帕爾馬芝士焗西蘭花苗

Oven baked lemon pepper herb smoked partridge, thyme sauce
烤檸檬黑椒香草煙燻鷓鴣，百里香醬

Baked oyster, hot-sour butter
東炎牛油烤生蠔

Citrus white wine cajun glazed sea prawns, farfalle pasta
柑橘白酒卡真炒海蝦，蝴蝶意大利麵

Garlic butter rice
蒜香牛油飯

Chinese Hot Dishes

Chaozhou style herbs poached platter
Chinese red sausage, honeycomb tripe, pork neck, eggs, bean curd
潮式滷水拼盤
(滷水紅腸，滷水牛肚，豬頸肉，滷水雞蛋，滷水豆腐)

Braised oxtail in Szechuan spicy sauce
川味麻辣炆牛尾

Steamed egg white, bean curd and seafood with seasonal greens
荷塘海鮮滑豆腐

Wok-fried vermicelli, sea shrimps, dried shrimps and shrimp paste
三蝦炒米

Dessert

Whole Cakes

Fresh fig short cake
新鮮無花果蛋糕

Carrot pineapple Bundt cake, lemon cream cheese frosting
胡蘿蔔菠蘿蛋糕，檸檬忌廉芝士糖霜

Green tea pistachio opera
綠茶開心果歌劇蛋糕

Pandan-coconut caramel custard
香蘭椰子焦糖布甸

Blueberry New York Cheese cake
藍莓紐約芝士蛋糕

Serradura
木糠布甸

Individual Cakes

Sacher cake
朱古力莎赫蛋糕

Lemon meringue tart
檸檬蛋白撻

Valrhona chocolate-peanut butter mousse in martini glass, cherry compote
法芙娜朱古力花生醬慕斯杯，櫻桃蜜餞

Salted caramel cream brûlée
法式咸焦糖佈雷

Hot Desserts

Plum-pear crumble, brandy
vanilla custard
布霖啤梨酥脆，白蘭地雲
呢拿醬

Freshly baked Portuguese
egg tart
現烘葡撻

Apple and rhubarb pie
蘋果大黃肉桂派

Cookies & Pastry in Jar

Homemade butter cookies & palmier
手工曲奇及蝴蝶酥

Ice Cream Corner

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

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，覆盤子醬，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,
honey melon
菠蘿，西瓜，哈密瓜，密瓜

Seasonal Whole Fruit

Plums, mandarins, pink pears, rose apple
李子，柑橘，粉紅梨，蓮霧

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+

Above prices are in MOP and subject to 10% service charge.
以上推廣價格為澳門幣及已包含 10%服務費

* 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