



CAFÉ BELA VISTA  
SEAFOOD DELIGHTS WEEKEND DINNER BUFFET  
EVERY FRIDAY, SATURDAY & SUNDAY | 6:30 PM - 10 PM  
海鮮美饌 • 週末自助晚餐  
逢星期五至日

**Seasonal Oysters (live action)**

Freshly shucked French oysters

時令生蠔(現場做)

新鮮法國生蠔

Lemon wedges / Mignonette / Tabasco / soy-ginger sauce

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

冰鎮海鮮

波士頓龍

海蝦/帶子/花海螺

Cocktail sauce / hot sauce / chili-soy sauce

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

腌蘿蔔

吞拿魚

三文魚

**Condiments**

Daikon / Ohba leafs / 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

考伯沙律(現場做)

新鮮蘿蔓生菜

Hard-boiled egg / cucumber / cherry tomato / red onion sliced

Crispy bacon bits / garlic croutons / red radishes / quinoas

焗蛋/青瓜/番茄仔/紅洋蔥片

脆煙肉/蒜香麵包粒/紅蘿蔔片/藜麥

Mustard-garlic-lemon-anchovies dressing

芥末-大蒜-檸檬-鳳尾魚醬



### Appetizer

Butternut squash-feta-walnuts-cranberries-onion salad

Shau Xing wine poached pigeon, wolfberries

Yum Woon Sen

Thai mixed seafood salad, glass noodles, chili-lime

Salada de Orelha de Porco

Portuguese marinated pork ear salad, coriander, trio of pepper

Quinoa-edamame-kale-blueberries-raisin-walnut-orange dressing

Cajun shrimps-mango-avocado, mango-coriander dressing

### Charcuterie

Pork cheek terrine / Chicken-vegetable terrine

Rabbit Pate / Pate en Croute

Salami, Pepperoni, pastrami

### Pickled

Mixed vegetables / cornichons / semi-dried tomatoes

### Olives

Black Kalamata / large Queen / garlic-herb marinated

### Condiments

Dijon mustard / pommery mustard / honey-mustard

### Cheese Section

Selection of international seasonal hard and soft cheese

### Condiments

Dried apricots / dried figs / green grapes

Almonds / pecan

Yuzu-orange marmalade

water crackers / grissini sticks

### 餐前小食

胡桃南瓜-羊芝士-蔓越莓-洋蔥沙律

杞子花雕醉香乳鴿

泰式什錦海鮮粉絲沙律，辣青檸汁

葡萄牙醃豬耳芫荽采椒沙律

藜麥毛豆羽衣甘藍藍莓葡萄乾核桃橙醬

卡津鮮蝦芒果牛油果沙律，芒果芫荽醬

### 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，意大利辣香腸，燻牛肉

醃菜 / 酸青瓜仔 / 半乾蕃茄

黑卡拉馬塔 / 大皇后 / 蒜味香草醃制

第戎芥末 / 芥末子 / 蜂蜜芥末

### 芝士

精選國際時令硬質及軟質芝士

### 配料

杏乾 / 無花果乾 / 青提子

杏仁 / 山核桃

柚子-香橙

餅乾 / 麵包條



### **Fresh Abalone Station (cooked to order)**

Pan-roasted Dalian abalone (*served Individually*)  
Sake wine, ginger-soy glazed, braised daiko

### **Spaghetti alle Vongole (made to order)**

Fresh Saba clams, garlic, chili, white wine, fresh basil,  
parmesan cheese

### **Carving (live station)**

Salmon Wellington  
Spinach-cream cheese, white wine-dill-butter sauce, hollandaise

### **Soup**

Kimchi-Guk  
Korean shrimps-kimchi-tofu broth

### **Bread Station**

Freshly baked Portuguese country bread  
French butter / balsamic / EVO

### **Hot Dishes**

Pla Neung Manao  
Steamed Thai style seabass fillet, cabbage, chili-lime-garlic sauce

### **Seafood Cioppino**

Mussels, shrimps, salmon, clams, tomato-wine broth

Steamed scallop, glass noodles, garlic sauce

Malaysia lamb korma, roti canai

Pan-seared beef fillet mignon, creamy mushroom sauce

Macanese chili-garlic prawns

Kor Moo Yang

Thai grilled pork neck, tamarind-chili-coriander dip

Pan-roasted sea bream, Provençal sauce

Orange butter glazed broccolini, toasted almond

Roasted pepper-chicken, country style

### **現場烹調**

香烤大連鮑魚 (單份)  
紹興酒，薑醬油，白蘿蔔

### **鮪魚通心粉培根蛋麵 (即點即做)**

煙燻培根，忌廉芝士醬，慢煮雞蛋  
巴馬臣芝士

### **切肉 (即切)**

威靈頓三文魚  
菠菜忌廉芝士，白酒時蘿醬，荷蘭醬

### **湯**

泡菜湯  
韓國蝦泡菜豆腐湯

### **麵包**

新鮮葡萄牙鄉村包  
法國牛油 / 香醋 / 初榨橄欖油

### **熱盤**

清蒸泰式鱸魚柳  
椰菜，香蒜辣椒青檸醬

### **意式燴海鮮**

青口，蝦，三文魚，蜆，番茄酒汁

香蒜粉絲蒸帶子

馬來西亞羊咖哩配印度燒餅

香煎牛柳，忌廉蘑菇醬

土生葡人蒜蓉蝦

泰式烤豬頸肉，香辣羅望菜芫醬

煎烤鯛魚，普羅旺斯醬

香橙牛油炒西蘭花苗，杏仁片

胡椒香焗雞

Shrimp paste, dried shrimp wok-fried rice



馬拉盞蝦米炒飯

## Dessert Buffet

### Whole Cake

Fresh baked basque cheesecake

巴斯克焦香芝士蛋糕

Valrhona raspberry chocolate mousse cake

法芙娜樹莓朱古力慕斯蛋糕

Caramelized banana brownie trifle

焦糖香蕉布朗尼甜品

Coffee roll cake

咖啡忌廉蛋糕卷

AGL Signature Serradura pudding

木糠布甸

### Individual

Mini lemon coconut tart

檸檬椰子撻

Matcha red bean Eclairs

抹茶紅豆閃電泡芙

Pistachio panna cotta with red berry confit

開心果奶凍配紅漿果蜜餞

### Cupcake Tower

Red velvet cup cakes

杯子蛋糕塔

紅天鵝絨杯子蛋糕

Assorted macarons

什錦馬卡龍

### Baked Desserts

Apple-rhubarb-blackberry crumble, vanilla bean custard

蘋果大黃黑莓碎酥餅，雲呢拿醬

### Tart & Pie

Apricot mascarpone cheese tart

杏子馬斯卡彭芝士撻

Portuguese egg tart

葡式蛋撻

### Cookies

Assorted homemade butter cookies

手工曲奇及蝴蝶酥

### Waffle Station

Vanilla / Chocolate / Pandan

### 華夫餅

雲呢拿/朱古力/香蘭

Banana-cinnamon compote / Maple syrup / salted caramel

香蕉肉桂蜜餞/楓糖漿/咸焦糖



### 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 / cookie crumbs

chocolate chips / chocolate sauce / raspberry sauce / mango sauce 朱古力脆片/朱古力醬/覆盆子醬/芒果醬

dried apricots / marshmallow, coconut meringue / brownie cubes

### 配料

M&M / 焦糖堅果 / 餅乾麵包糠

杏乾/棉花糖, 椰子酥皮/布朗尼塊

### Fresh Tropical Fruit

Pineapple / watermelon / cantaloupe / honeydew

菠蘿 / 西瓜 / 哈密瓜 / 密瓜

### Seasonal Whole Fruit

Mandarins / rose apple / plum / Chinese pear

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+**

\* 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+