



**Chinese New Year 2019**  
**Dinner Full Buffet, 5-9<sup>th</sup> February**

**Saladas e Entradas Frias, Salads and Cold Dishes, 沙律及冷盤**

Salada de abóbora assada, pinhões, queijo de cabra e hortelã  
Roasted pumpkin salad with pine nuts, goat cheese and mint  
羊芝士燒南瓜沙律伴松子及薄荷

Salada de Orelha de Porco  
Pig Ears Cooked with Coriander and Sweet Peppers  
烤豬耳伴香蒜芫荽及甜椒

Salada de marisco com maçã, cenoura e passas  
Seafood salad with green apples, carrots and raisins  
海鮮沙律配青蘋果, 甘荀及葡萄乾

Salada de bacalhau com grão de bico  
Portuguese salty cod fish with chickpea and bell pepper salad  
葡國鹹鱈魚配雞心豆及波椒沙律

Azeitonas Marinadas com Alho e Azeite  
Olives Marinated with Garlic and Olive Oil  
香蒜攪油醃橄欖

Camarão cozido com sal e piri piri  
Steamed prawns with salt and chili sauce  
椒鹽辣醬煮蝦

Pata Negra de 24 Meses  
24 Month Portuguese Air Dried Ham  
葡國風乾火腿

Ovos Recheados com Atum  
Stuffed Eggs with Tuna and Mayonnaise  
吞拿魚沙律醬釀雞蛋

Pimentos Assados  
Roasted and Shredded Bell Peppers with Olive Oil  
烤甜椒伴橄欖油

Mexilhões cozidos em vinho branco, pimentos e coentros  
Steamed mussels in white wine, red bell pepper and coriander sauce  
白酒青口配紅波椒及芫茜醬

Alfaces Sortidas  
Assorted lettuces  
什錦生菜

**Sopa, Soup, 湯**

Sopa do Dia  
Soup of the Day  
時日例湯

**Entradas quentes, Hot appetizers, 熱頭盤**

Amêijoas à Bulhão Pato  
Clams in Coriander and Lemon Sauce  
檸汁芫荽煮蜆

Pãozinho Macaence  
Macanese Bread Stuffed with Minced Pork  
豬肉碎包

Pataniscas de Bacalhau  
Deep Fry Cod Fish with Eggs, Flour and Parsley  
炸馬介休伴蕃茜

Turricado de Bacalhau a Lagareiro  
Toasted Bread with Garlic, Olive Oil, Sweet Peppers and Cod Fish  
法式麵包配馬介休, 香蒜, 欖油及甜椒

Castanhas Salteadas com Bacon e Brandy  
Chestnuts Sautéed with Bacon and Brandy  
百蘭地煙肉炒栗子

Bacalhau assado à Tromba Rija  
Roasted cod fish in olive oil, garlic and crushed new potatoes  
橄欖油香蒜燒鱈魚配新薯

Migas de Espinafres  
Sautéed Spinach with Fried Corn Bread  
醃菠菜配玉米麵包

Arroz Frito com Azeite de Oliveira  
Sautéed Rice in Olive Oil  
橄欖油炒飯

**Estação quente, Carving, 切肉檔**  
Seleção de Enchidos Grelhados  
Selection of Grilled Portuguese Sausage  
精選烤葡式香腸

**(On the 5, 7 and 9<sup>th</sup> Feb)**  
Vazia assada no forno com pimenta  
Roasted Strip Loin with Black Peppers and Rosemary  
黑椒迷迭香烤西冷扒

**(On the 6 and 8<sup>th</sup> Feb)**  
Perna de Borrego no Forno  
Roasted Lamb Leg  
燒羊腿

**Pratos principais, Main dishes, 主菜**  
Bacalhau com Natas  
Braised Cod Fish and Onion Gratinated with Potato and Cream  
焗馬介休伴洋葱, 薯片及忌廉

Feijoada de Chocos  
Cuttlefish stew with white beans  
白豆炆墨魚

Tacho Macaense  
Traditional Macanese stew with pork meats and vegetables  
傳統炆豬肉什菜

Carne de Porco com Açafrão  
Macanese Saffron Pork Meat  
藏紅花豬肉

Arroz de Pato  
Duck rice  
香腸焗鴨

## **Sobremesas, Desserts, 甜品**

Papos de Anjo  
Egg Yolk Boiled in Sugar Syrup and Cinnamon  
肉桂糖漿煮蛋黃

Mousse de Chocolate  
Chocolate Mousse  
朱古力慕士

Leite Crème  
Crème Custard  
吉仕雞蛋布甸

Farófias  
Egg White Baked with Custard and Cinnamon  
焗蛋白配吉仕及肉桂

Arroz Doce Aromatizado com Tomilho  
Sweet Rice Boiled in Milk with Thyme  
葡式甜飯伴百里香

Brisas do Lis  
Egg Yolk Cooked in Sugar Syrup and Baked with Roasted Almonds  
蛋黃糖漿焗烤杏仁

Serradura  
Sawdust Pudding  
木糠布丁

Pastéis de nata  
Portuguese egg tart  
葡式蛋撻

Bolo Menino  
Biscuit, almond, pine nuts and coconut Macanese cake  
杏仁松子椰香蛋糕

Pudim de ovos  
Egg pudding  
雞蛋布甸

### **Frutas, Fruits, 鮮果**

Melancia, Ananás e Melão  
Watermelon, Pineapple, Melon  
西瓜, 菠蘿, 蜜瓜

### **Pão, Bread, 麵包**

Pão Rústico  
Countryside Roll  
香櫛卷

Pão com Nozes e Passas  
Walnut and Raisin Bread Stick  
核桃和葡萄乾麵包棒

Pão Pinça  
Pinza Roll  
薯仔包

Palitos com Alecrim  
Bread Sticks with Rosemary  
迷迭香麵包棒

### **Tabua de Queijos, Cheeses, 芝士類**

Queijo da Serra  
Creamy Sheep Cheese  
塞拉利昂之星羊奶芝士

Azeitao  
Soft Sheep Cheese  
塞圖巴爾軟羊奶芝士

Queijo da Ilha  
Hard and Spicy Cow Cheese  
芝士島牛奶芝士

### **Frutos Secos, Nuts, 果仁類**

Passas, Amêndoas, Nozes  
Raisin, Almonds, Walnuts  
提子乾, 杏仁, 核桃