



Private Event Lunch Buffet Menu

Including 3hr Free flow drinking (House Red & White Wines, Beer, Juice and Soft Drinks)
含三小時無限暢飲（紅酒、白酒、啤酒、果汁及汽水）

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

Salada De Lulas e Camarão
Squid and Prawn Salad with Coriander and White Wine
白酒墨魚蝦仁沙律

Salada de Agrião com Presunto e Melão
Ham with Watercress and Melon
葡國風乾火腿伴蜜瓜及西洋菜

Salada de Tomate e Queijo Fresco
Tomato Salad with “Ricotta Cheese”
鄉村芝士蕃茄沙律

Salada de Orelha de Porco
Pig ear Salad with Garlic, Coriander and Olive Oil
欖油芫茜豬耳沙律

Salada de Abobora com Queijo de Cabra e Pinhoes
Pumpkin Salad with Goat Cheese and Onion
洋蔥羊芝士南瓜沙律

Salada de pato com laranja e vinagrete de mel
Duck Salad with Orange and Honey dressing
蜜糖汁香橙鴨肉沙律

Beterraba com Laranja
Beetroot Salad with Orange
香橙紅菜頭沙律

Pimentos Assados
Roasted Bell Peppers
燒波椒



Selecao de Saladas
Green Garden Corner 田園沙律吧

Alfaces Sortidas
Ovo Picado, Limão , Milho , Azeitonas, Palitos de Cenoura , Azeite , Vinagre , Vinagre de
Vinho tinto
Assorted Lettuce 什錦生菜
Chopped Egg, Lemon Wedge, Corn, Olives, Carrot Sticks, Olive Oil, Vinegar, Red Wine
Vinegar
雞蛋碎, 檸檬角, 粟米粒, 水欖, 甘筍條, 葡式橄欖油, 醋及紅酒醋

Tabua de Queijos
Cheese Board 芝士盤

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

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

Queijo em Azeite
Preserved Cheese in Olive Oil
橄欖油醃芝士

Doce de abobora, pickles, pão de nozes e passas
Pumpkin Jam, Pickled Onion, Walnut and Raisin bread
南瓜醬醃洋蔥核桃提子包

Sopas, Soup, 湯

Sopa do Dia
Daily Soup sélection
精選是日餐湯



Entradas quentes, Hot appetizers, 熱頭盤

Pasteis de Bacalhau

Cod Fish Cakes with Bell Pepper dip

炸馬介休球配波椒醬

Troxa de ovos mexidos com farinheira

Scrambles Eggs with flour Sausage wrapped in Filo Pastry

香腸炒蛋酥

Turricado de bacalhau com pure de grão

Toasted Bread with Chickpea Spread, Coriander and Salted Cod

馬介休鷹嘴豆多士

Mexilhão suado com cebolada e coentros

Steamed blue Mussel with Coriander and Bell Pepper

芫荽波椒蒸藍青口

Estação Quente, Carving 即場熱檔

Leitão assado com laranja

Roasted Suckling Pig with Orange

葡式香橙烤乳豬

Robalo Assado no Forno do Pão

Wood Oven Baked Whole Sea Bass with Baby Potatoes

焗原條海鱸魚

Prato Principal, Main Courses 主菜

Bacalhau a Lagareiro (sig dish)

Roasted Salty Cod Fish with Crunched new Potatoes and Garlic

招牌蒜香燒原條馬介休

Arroz de pato (sig dish)

Portuguese baked Duck Rice

葡式焗鴨飯



Borrego com Ervilhas e Batata Nova
Lamb Stew with Peas and Baby Onions and New Potatoes
新薯洋蔥燉羊

Lombinhos de Porco com Bacon
Braised Pork Tenderloin with Bacon and Sautéed Cabbage
炒椰菜煙肉燉豬柳

Capela
Macanese Meat Loaf with Bacon and Olives
澳門式培根肉餅

Galinha com Molho de Curcuma e Coco a Macaense
Baked Portuguese Chicken with Turmeric and Coconut Sauce
焗葡國雞

Acompanhamentos 配菜

Batatas Assadas com Bacon
Baked New Potatoes with String Beans, Bacon and fresh Herbs
香草煙肉焗新薯

Vegetais grelhados, salteados com azeite e alho
Grilled Vegetables sautéed with Garlic and Olive Oil
蒜香炒什菜

Sobremesas, Desserts 甜品

Farófias
Egg white baked with Custard and Cinnamon
吉仕肉桂焗蛋白

Pudim de pão
Bread Pudding
麵包布甸

Pastéis de Nata
Portuguese Egg Tarts
葡式蛋撻



Gelatina de champanhe e frutos vermelhos
Champain Gelatine and Berries
香檳紅草莓果凍

Churros
Churros
西班牙炸油條

Beijinhos de Coco
Coconut Cookies
椰香曲奇

Torta de laranja
Orange Roll Sponge Cake
香橙卷

Chocolate Negro com Amandas , Chocolate Branco com Pitatio
Marshmelos Amendoas Torradas
Homemade dark Chocolate with Almonds, with Chocolate with Pistachios, Marshmallows
roasted Almonds
杏仁黑朱古力, 白朱古力, 烤杏仁及棉花糖

Arroz doce com pure de maca
Rice Pudding with Apple Jam
蘋果醬飯布甸

Bolo de chocolate com cerejas
Chocolate and Ginger Cake
朱古力薑蛋糕

Frutas, Fruits, 鮮果
Ananás, melancia, melão
Pineapple, Watermelon, Melon
菠蘿, 西瓜, 蜜瓜

Café ou Chá
Coffee or Tea
咖啡或茶