Private Event Dinner 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 Polvo com Romesco
Octopus Salad with Potatoes, Roasted Bell Peppers and Nut Sauce
八爪魚波椒薯仔沙律

Escabeche de Atum
Tuna with Preserved Vegetables in Olive Oil and Vinegar
油醋吞拿魚伴腌菜

Salada de Rúcula com Queijo da Ilha Nozes e Legumes Grelhados
Grilled Vegetables with Arugula, Walnuts and Hard Cheese
芝士核桃火箭菜沙律

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

Tomate Cherry e Pepino com Pesto de Coentros
CherryTomato with Cucumber
青瓜車厘茄沙律

Salada de quinoa com camarao e abacate
Red Quinoa with Prawns and Avocado
蝦仁牛油果紅藜麥沙律

Salada de Grão com Abacate Coentros e Cebola Roxa
Chickpeas with Avocado Coriander and Red Onion
牛油果鷹嘴豆紫洋蔥沙律

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 雜錦生菜
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, picles, 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

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Tromba Rija
皇家葡萄酶

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

Amêijoas a Bulhão Pato
Clams in White Wine and Coriander Sauce
葡式白酒煮蜆

Espetadinhas de Vaca com Picles Caseiros
Beef Skewers with Home Made Pickled Onions
自製煙洋蔥牛肉串燒

Alheira com espinafres
Game meat Sausage with Spinash
香腸菠菜

Estação Quente, Carving 即場熱檔

Leitão assado com laranja
Roasted Suckling Pig with Orange
葡式香橙烤乳豬

Vazia assada no forno com pimenta
Roasted Strip Loin with Black Peppers and Rosemary
黑椒迷迭香燒西冷扒

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

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

Arroz de Ameijoas com Filetes de Robalo
Clams Rice with Seabass Filet
海鱸魚柳蜆肉飯

Frango na Pùcara
Stewed Chicken with Smoked Paprika and Baby Vegetables
煙燻甜紅椒炆雞

Bochechas de Porco com Puré de Batata
Stewed Iberian Pork Cheeks with Mash Potatoes
薯蓉炆黑毛豬頰肉

Acompanhamentos 小菜

Legumes grelhados, salteados em azeite e alho
Grilled Vegetables with Olive Oil and Garlic
蒜香燒雜菜

Migas de Leiria
Sautéed Spinach Leaves with Black Eyed Beans
眉豆炒菠菜

Sobremesas, Desserts 甜品

Sufle de chocolate
Chocolate Souffle
朱古力疏乎厘

Farófias
Egg White baked with Custard and Cinnamon
吉士肉桂焗蛋白

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Churros
Churros
西班牙炸油條

Pastéis de Nata
Portuguese Egg Tarts
葡式蛋撻

Brisas do Liz
Egg youlk Cooked in Sugar Syrup and Baked with Roasted Almonds
蛋黃糖漿烤杏仁

Bolo Suspiro de Morangos
Strawberry Sponge Cake with Merengue
士多啤梨海綿蛋糕

Serradura
Sawdust Pudding
木糠布甸

Encharcada alentejana
Baked Egg Yolk in Sugar Syrup
糖漿焗蛋黃

Beijinhos de coco
Coconut Cookies
椰子曲奇

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

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