

Brazilian Carnival Dinner Buffet Menu

16,23,30 Mar 2024

Appetizer and Toss Salad

Mortadella

Copa

Salada de Maionese (Brazilian Potato Salad)

Feijão Tropeiro (Brazilian Beans with Sausage and Collard Greens)

Salada Tropical (Tropical Salad)

Vinagrete de Frutos do Mar (Seafood Vinaigrette)

Soup (Rotation)

Grilled Corn with Chicken Soup

Potato and Leek Soup

Carving Station

Carré de Cordeiro (Lamb Rack)

Costela no Bafo (Short Ribs bone in)

Linguica Artesanal (Artisan Sausage)

Sauce for the Meat

Chimichurri, Vinagrete, Molho do Chef, Farofa de bacon.

Deep-fried Snacks

Coxinha de Frango

Risoles de Carne

Pão de Queijo

Brazilian Hot Section (Rotation)

Feijoada (Black Beans Pork Stew)

Vaca Atolada (Beef with Cassava)

Moqueca de camarão (Brazilian Prawns Coconut Stew)

Arroz Carreteiro (Wagoner's Rice)

Escondidinho de Carne (Brazilian Shepherds Pie)

Carne de Sol (Brazilian Jerked Beef)

Brazilian Dessert

Bolo de Laranja (Orange Cake)

Bolo de Cenoura com Chocolate (Carrot cake with chocolate)

Beijinho de Coco (Coconut Sweet Balls)

Brigadeiro (Chocolate Truffle)

Seafood on Ice

Boston Lobster 波士頓龍蝦, Snow Crab Leg 雪蟹腳,
Green Mussels 青口, Ocean Shrimps 海蝦, Cooked Clams 花甲
served with Cocktail Sauce 咯爹汁 and Lemon Wedge 檸檬角

Graden Salad Bar

Romaine Lettuce 羅馬生菜, Arugula 芝麻菜, Mixed Mesclun 什錦沙律菜
Red Chicory 紅菊苣, Frisee 九芽菜, Lolla Rossa 紅毛菜
Cherry Tomatoes 車厘茄, Cucumber 青瓜, Sweet Kernel Corn 粟米粒
Chickpea 鷹嘴豆, Beetroot 甜菜頭, Kidney Bean 紅腰豆
served with Caesar Dressing 凱撒沙律醬, Thousand Island 千島醬, Italian Dressing 意大利油醋
Bacon Bits 煙肉碎, Garlic Croutons 脆麵包粒, Parmesan Cheese 巴馬臣芝士粉

Appetizer (Rotation)

Smoked Fish Platter with Capers and Red Onion 煙魚拼盤伴水瓜鈕紅洋蔥
Premium Cheese Board with Dried Fruit and Cracker 頂級芝士板伴乾果,餅乾
Marinated Black Fungus and Cucumber Salad Sichuan Style 麻辣雲耳青瓜沙律
Shredded Chicken and Green bean Noodles with Sesame Dressing 麻醬雞絲粉皮
Thai Prawn and Pomelo Salad 泰式柚子海蝦沙律
Thai Boneless Chicken Feet Salad 泰式無骨鳳爪
Thai Minced Pork and Grass Noodle Salad 泰式肉碎粉絲沙律
Thai Beef Salad 泰式燒牛肉沙律
Mixed Apple Salad with Raisin and Chicken 提子雞肉蘋果沙律
German Sausage Salad with Red Onion and Mustard Dressing 德國芥末腸仔沙律
Sausage and Cheese Salad with White Wine Vinegar 芝士香腸沙律
Mediterranean Squid Salad with Lemon Vinaigrette 地中海魷魚沙律
Roasted Wild Mushroom Salad with Aged Balsamic 烤香菇沙律配意大利陳醋
Greek Potato Salad with Dill Yogurt Dressing 希臘香草薯仔沙律

Japanese Station (Rotation)

Salmon 三文魚, Tuna 吞拿魚, Snapper 鯛魚, Haimachi 油金魚, Octopus 八爪魚
Scallop 帶子, Sweet Shrimp 甜蝦, Torigai 鳥貝, Akagai 赤貝, Sazae 榮螺
Assorted Sushi and Maki Rolls 什錦壽司卷
Cold Soba Noodle or Udon 日式凍蕎麥麵或烏冬
Japanese Eggplant Salad 日式涼拌茄子
Cold Tofu with Sesame Dressing 日本麻醬豆腐

Soup Station

Chinese Daily Soup 中式老火湯
Artisan Bread rolls and Butter 手工麵包及牛油

Chinese BBQ Section (Rotation)

Chinese Barbecued Meat Platter 中式燒味拼盤
Chiu Chow Style Marinated Platter 潮州滷水拼盤

Noodle Station

Egg Oil Noodle, Flat Rice Noodle, Rice Vermicelli 油麵,河粉,米粉
Prawn, Mussel, Beef Ball, Pork Ball, Squid Ball, Fish Cake,
鮮蝦,青口,牛丸,貢丸,墨丸,魚角
Lettuce, Choy Sum, Baby Cabbage, Shitake Mushroom
生菜,菜心,娃娃菜,鮮冬菇
Chili Oil, Spring Onion, Coriander, Deep-fried Garlic, Dep-fried Shallot, Chili Flake
辣椒油,青葱,芫茜,炸蒜,炸紅葱,辣椒碎

Western Hot Selection (Rotation)

Roasted Pork Loin with Apricot Sauce 燒豬柳配杏脯汁
Braised Beef Rib Finger in Red Wine Sauce 紅酒燜牛肋條
Braised Ox-Tail in Red Wine Sauce 紅酒燴牛尾
Beef Goulash 紅椒燉牛肉
Roasted Pork Knuckle 咸豬手
German Beer Chicken 德國啤酒燒雞
Oven-roasted Chicken with Herb and Lemon 香草檸檬燒雞扒
Sauteed Prawn and Fennel with White Wine Sauce 白酒煮大蝦配茴香菜
Black Mussel in Shallot White Wine Sauce 白酒煮澳洲黑青口
Baked NZ Mussel on Lemon Crusted 保雲酥焗青口
Boiled Sole Fish in Bouillabaisse 海龍皇湯煮龍利柳
Grilled Sea Bass with Potato and Olive 扒海鱸魚配薯仔

Baked Halibut Fillet “Rockefeller” 芝士忌廉菠菜焗比目魚柳

Chinese Hot Selection (Rotation)

Taiwan Marinated Beef Sanbao 台式滷水牛三寶

Stir-Fried Dice Chicken with Black Bean Sauce 豉椒爆雞球

Shrimp and Glass Noodle Served in Casserole 粉絲蝦煲

Sauteed Lobster Claw with Thai Chilli Paste and Basil 金不換辣椒糕炒龍蝦钳

Wok-fried Lobster Claw with Dried Chili 川香辣龍蝦钳

Stir-Fried Broccoli on Crab Meat Sauce 蚧肉扒西蘭花

Braised Seasonal Vegetables with Mushroom Sauce 蠔皇草菇扒時蔬

Braised E-Fu Noodle with Mushroom and Yellow Chive 韭皇乾燒伊麵

Japanese Seafood Fried Rice 日式海鮮炒飯

Curry Seafood Fried Rice, Singapore Style 星州咖喱海鮮炒飯

Green Curry Fried Rice with Chicken 青咖喱雞肉炒飯

Asian Hot Selection (Rotation)

Roasted Pork Neck Meat 泰式燒豬爽肉

Indian Lamb Curry 印度咖喱羊

Tandoori chicken 印度香料烤雞

Vegetable Curry 印度雜菜咖喱

Malaysian Beef Curry 馬來西亞牛肉咖喱

Thai Red Curry Duck 泰國紅咖喱鴨

Kurma Coconut Curry Chicken 椰香白咖喱雞

Naan Bread and Papadum 印度烤餅及薄脆

Mint Chutney, Mango Chutney, Mixed Pickle 薄荷醬, 芒果甜酸醬, 印度醃菜

Dessert Table

Chocolate mousse with Passionfruit Cream 朱古力熱情果餅

Pistachio Vanilla Cake 開心果香草蛋糕

Oero Cheese Cake 奧利奧芝士餅

Chocolate Chestnut Mousse Bar 朱古力栗子慕絲棒

Bread and Butter Pudding 牛油麵包布丁

Seasonal Fresh Fruit Platter 鮮果拼盤

Portion Ice-cream 杯裝雪糕

Jelly Candy 啫哩糖

Marshmallow 棉花糖