



Chilled Seafood Counter

冻海鲜盘

Oysters, Crab Legs, Fresh Prawns, Black Mussels, Sea Whelk
生蚝, 长蟹脚, 鲜虾, 黑青口, 海螺

Sushi and Sashimi

寿司和刺身

Portuguese Cold Cuts and Smoked Fish

葡式冻肠及烟鱼

Portuguese Ham, Air-dried Beef, Smoked Trout
葡国火腿, 风干牛肉, 烟彩虹鱼

Create your own Portuguese salad

自选葡式沙律

Smoked Duck Breast, Chicken, Squid, Mussel
烟鸭肉, 鸡肉, 尤鱼, 青口肉

Pumpkin, Chickpeas, Potato, Cucumber, Tomatoes, Cabbages, Sweet Potatoes, Haricot Beans,
Sweet Corns, Capsicums, Broccoli, Red Kidney Bean

南瓜, 鸡豆, 薯仔, 青瓜, 番茄, 椰菜, 甜番薯, 青豆, 甜粟米, 甜椒, 西兰花, 红腰豆

French Dressing, Thousand Island Dressing, Portuguese Olive Oil, Portuguese Tomato Dressing,
Portuguese Vinegar Dressing

法式酱汁, 千岛汁, 葡式特级橄榄油, 葡式蕃茄沙律汁, 葡式油醋汁

Portuguese Salads

葡式沙律

Cycle 1 (Bi-Weekly)	Cycle 2 (Bi-Weekly)
Salada de Galinha com Castanha de Água (Chicken and Water Chestnut Salad) 鸡丝马蹄沙律	Salada de Marisco (Portuguese Style Seafood Salad) 葡式海鲜沙律
Salada de Bacalhau (Portuguese Salted Cod Salad) 葡式马介休沙律	Salada de Pato Fumado com Funcho e Nozes (Smoked Duck and Fennel Salad) 烟鸭胸茴香菜沙律
Salada de Feijão Verde com Coentros (Green Bean Salad with Coriander) 葡式青豆沙律	Salada de Abóbora (Portuguese Style Pumpkin Salad) 葡式南瓜沙律



Portuguese Soup
葡式汤类

Cycle 1 (Bi-Weekly)	Cycle 2 (Bi-Weekly)
Caldo Verde (Portuguese Style Creamy Potato Soup) 葡式土豆蓉汤	Sopa de Marisco com Milho (Creamy Corn Soup with Seafood) 葡式海鲜粟米汤

“Pato Assado”
澳葡式切车档

Cycle 1 (Bi-Weekly)	Cycle 2 (Bi-Weekly)
Peixe Assado no Forno (Portuguese Style Baked Fish Filets) 葡式烧鱼柳	Marisco Cozido Português (Portuguese Style Baked Seafood) 葡式烤海鲜

Western Wagon Craving
切车档

Cycle 1 (Bi-Weekly)	Cycle 2 (Bi-Weekly)
Roasted Lamb Leg with Garlic and Olive Oil 蒜茸烧羊腩	Roasted Lamb Leg with Cumin and Chili 孜然辣椒烧羊腩
Roasted Beef with Sea Salt and Rosemary 烧西冷牛肉	Roasted marinated Beef with Ginger and Soya 澳门烧西冷牛肉
Roasted Marinated Vegetables 榄橄榄油烤素菜	Roasted Sweet Potatoes and Pumpkin 榄橄榄油烤紫薯南瓜
Barbequed Roasted Duck 粤式烧鸭	Poached Chicken with Vegetables and Spring Onions 贵妃葱油鸡

Portuguese Hot Dishes
澳葡式热盘

Cycle 1 (Bi-Weekly)	Cycle 2 (Bi-Weekly)
Sautéed Black Mussel with Spicy Sausage and White Wine 葡肠白酒煮黑青口	Sautéed Black Mussel with Tomato, Coriander and Olive Oil 葡式鲜茄炒黑青口
Portuguese Seafood Stew 葡式烩海鲜	Pan fried Sole fillets with Herbs, Olive and Tomato 鲜茄香草煎龙脷柳
Portuguese Style Braised Beef Oxtail 西洋烩牛尾	Seared Duck Breast with Chestnuts 栗子煎鸭胸
Portuguese Garlic-Honey Roasted Pork Neck Tender 葡式蜜糖烧猪颈肉	Torresmos-Portuguese Roasted Pork Butt with Herbs 葡式香草烧猪肩肉
	Spaghetti with Shrimp and Fermented Bean Curd Sauce 腐乳海虾炒意粉



Chinese Dishes and Hot Pot Counter
中式热盘及火锅

Cycle 1 (Bi-Weekly)	Cycle 2 (Bi-Weekly)
Fried Rice with Air-dried Meats and Taro 香芋腊味粒炒饭	Braised Beef Brisket with Turnip 萝卜炆牛腩
Braised Lamb with Dried Bean Curd 枝竹炆羊腩	Braised Chicken with Sweet Basil and Chinese Wine and Soya 三杯鸡
Braised Chicken with Chestnut 栗子北菇炆鸡	Stir-Fried Prawns with Garlic-Tomato Sauce 茄汁虾
Stir-fried Prawns with Chili and Spices Salts 椒盐虾	Wok fried Seasonal Vegetables with Garlic 蒜茸炒时蔬
Seasonal Vegetables with Mushrooms and Oyster Sauce 蚝皇白灵菇时蔬	

Special Item (by Portion)

特别推介(每位)

Double Boiled Sea Whelk and Silky Chicken with Chinese Herbs,
Steamed Sea Scallop with Chili and Preserved Black Bean Sauce,
Wok-fried King Prawn with Supreme Soya Sauce, Roasted Halibut with Miso and Soya
Pan-fried Foie Gras with Wild Berry Vinaigrette, Portuguese Style Suckling Pig

准杞螺头炖乌鸡汤, 剁椒豆豉蒸带子, 头抽皇煎大虎虾, 日式照烧银鳕鱼, 西京烧比目鱼,
香煎法式鹅肝伴红莓醋汁, 葡式烧乳猪

Hot Pot

中式火锅

Portuguese Cheese and a Selection of Breads Made in House

葡国奶酪及自制面包

Queijo Cabra Palhais, Queijo Flamengo Barra Paiva, Blue Cheese

羊奶酪, 牛奶酪, 蓝奶酪

Portuguese Desserts

葡式甜品

Suspiros - Meringue Kiss, Arroz Doce - Rice Pudding with Cinnamon, Tarte de Amêndoa - Almond Tart,
Torta de laranja - Orange Cream Roll, Pastéis de Nata - Portuguese Egg Tarts,
Queijadas de Batata Doce - Sweet Potato Cupcake

葡式脆蛋白, 葡式米布甸, 葡式杏仁挞
葡式橙炖蛋卷, 葡式蛋挞, 甜薯杯子蛋糕



Children Kid's Corner
儿童专区

Cycle 1 (Bi-Weekly)	Cycle 2 (Bi-Weekly)
Finger Sandwiches 迷你手指三文治	Cherry Tomatoes 迷你車厘茄
Golden Fried Fish Fingers with Tartar Sauce 炸鱼手指配鞑靼汁	Chicken Nugget 炸鸡宝
Spaghetti with Tomato Sauce / Spaghetti Bolognaise 茄汁意粉 / 肉酱意粉	French Fries with Ketchup 炸薯条配茄汁
Roasted Chicken Wings 烧鸡翼	Mini Hot Dog 迷你热狗
Rocky Mountain Marshmallows 棉花糖	Butter Cookies 牛油曲奇
Jelly Bean Candy 啫喱糖	Jelly Bean Candy 啫喱糖
Mini Cupcake 迷你杯子蛋糕	Mini Cupcake 迷你杯子蛋糕

Sweets Station
甜品

Cycle 1 (Bi-Monthly)	Cycle 2 (Bi-Monthly)	Cycle 3 (Bi-Monthly)	Cycle 4 (Bi-Monthly)
Baked New York Cheesecake 美式芝士饼	Baked Blue Berry Cheesecake 藍莓芝士饼	Baked New York Cheesecake 美式芝士饼	Baked Blue Berry Cheesecake 藍莓芝士饼
American Walnut Brownie 合桃班尼史蛋糕	Classic Black Forest Slices 黑森林蛋糕	American Walnut Brownie 合桃班尼史蛋糕	Chocolate and Mandarin Cake 朱古力柑子蛋糕
Apple Crumble Cake 萍 果金宝蛋糕	Chocolate and Coffee Cake 朱古力咖啡蛋糕	Coconut and Banana Cake 香蕉椰子蛋糕	Passion Fruit and Raspberry Cake 熱情果紅桑子蛋糕
Chocolate and Strawberry Swiss Roll 朱古力草莓瑞士卷	Chocolate Mousse Swiss Roll 朱古力慕絲瑞士卷	Chocolate and Mango Swiss Roll 朱古力芒果瑞士卷	Chocolate and Tiramisu Swiss Roll 朱古力意式芝士瑞士卷
Chocolate and Orange Slices 朱古力香橙蛋糕	Mango and Coconut Slices 芒果椰子蛋糕	Coconut and Banana Cake 香蕉椰子蛋糕	Passion Fruit and Raspberry Slices 熱情果紅桑子并
Baked Bread and Butter Pudding 牛油面包布甸	Baked Bread and Butter Pudding 牛油面包布甸	Baked Bread and Butter Pudding 牛油面包布甸	Baked Bread and Butter Pudding 牛油面包布甸



Portuguese 888 Dinner Buffet Menu
888 自助晚餐餐牌
Implement as of 1st May 2017

Selection of Fresh Seasonal Fruit Bar

各式鮮果

Ice-cream

雪糕

12 food stations including 6 Portuguese food stations, Total 50% Portuguese food

Dinner MOP318 per adult / MOP148 per child + 10% service charge

成人每位澳門幣\$318/小童每位澳門幣\$148 另加 10%服務費