

bar & grill

VALENTINE'S DAY BRAZILIAN CHURRASCARIA BUFFET

I4TH FEBRUARY 2017 RMI48 nett per person

to begin with....

"leafy greens" arugula, mesclun

"salad bowl"

caprese salad - tomato, buffalo mozzarella, basil, olive, balsamic reduction, avocado

gaúcho potato salad – potato, carrot, peas, eggs, raisins

brazilian salpicão - shredded chicken, peas, corn, apples,

lime, spring onion

brazilian steak salad – beef, pineapple, mango, arugula, spinach, ginger, red pepper forbidden black rice salad – sea salt, garlic, coriander, mango, mint caprese salad – tomato, buffalo mozzarella, basil, olive, balsamic reduction, avocado

"salad toppings"

carrots, peas, corn, cocktail onions, gherkin, green beans, capers, tomato, green olives, black olives, kalamata olives, spring onion, coriander, quail eggs, palm hearts, artichoke heart, anchovies, roasted peppers, cucumber, croutons

"dressings"

balsamic, light ranch, passionfruit, caesar, thousand island, lemon, cuban mojo, classic vinaigrette, shallot vinaigrette, olive

All prices include 10% service charge and 6% GST. Please inform our attending associates if you have any special dietary requirements, food allergies or food intolerances. we will be more than happy to fulfil your needs.





arroz branco – brazilian white rice feijoada – authentic brazilian black bean stew and farofa corn on the cob estrogonofe de frango – chicken stroganoff plantain – banana chips pure de batata – creamy mashed potato

soup

copa de **Camarão** – coconut shrimp soup cajun spice bread, dips

'brazilian rodizio - from the grill..'

servers come to the table with knives and a skewer, on which are speared various kinds of quality cuts of meat, most commonly cuts of beef, lamb, chicken, sausages and seafood

beef

picanha - pea-con-yah

rump cap/sirloin - cap a lean, juicy cut of beef with a mild and tangy and garlicky flavor

brazilian costeláo

bone in beef ribs slowly roasted for 6 hours with homemade spice rub baste with "barbie" sauce

filet mignon con queso parmesano

slow grilled garlic and parmesan crusted beef filet

lamb

cordeiro com pebre - cor-day-doh-khom-peb-ray

boneless lamb leg roasted with a homemade chilean cilantro rub has a fresh garden taste with none of the sweet overtones of many marination

picada kebab de cordero

minced lamb kebab

poultry sobrecoxa (so-bree co-shah)

means the upper drumstick, the chicken thigh, wrapped with turkey bacon full with rich smoky flavour a mouth-watering garlic chicken marinated with lemon, garlic, spices

All prices include 10% service charge and 6% GST. Please inform our attending associates if you have any special dietary requirements, food allergies or food intolerances. we will be more than happy to fulfil your needs.



bar & grill

"piri-piri" chicken wing

skewered tender juicy pieces of chicken wing soaked with homemade piri piri and glazed it lemon, herb and chile sauce as it comes off the grill

coração de frango temperado - (cor-da-sone)

coração de frango temperado is one of brazil's favorite "churrasco" appetizers. chicken hearts were traditionaly found gracing in the first "churrascarias" in southern brazil. chicken hearts, though different in texture, are very flavorful

camarones - brazilian grilled shrimp

this seafood classic is fresh, mopped with our special garlic coriander basting sauce

sausage

cordeiro chorizo spicy lamb sausage

abacaxi - ah-bakah-shee

fresh glazed and grilled pineapple

platter to the table

fish & seafood

concoction of grilled seafood topped with freshly made pico de gallo, cheese sauce and balsamic vinegar snapper, seabass, turmeric squid, scallop

All prices include 10% service charge and 6% GST. Please inform our attending associates if you have any special dietary requirements, food allergies or food intolerances. we will be more than happy to fulfil your needs.



bar & grill

platter to the table

vegetables vegetais variados - ve-ge-tha-is-va-ri-a-dos grilled medley vegetables with parmesan cheese

sauces: red chimichurri, homemade "barbie" sauce, homemade piri piri sauce and brazilian pepper sauce

dessert

for her - love

red rose sparkling sherbet, 56% chocolate parfait with red velvet and pop candy

for him - tuxedo

strawberry chocolate with ala-minute vanilla ice cream and green tea micro sponge

All prices include 10% service charge and 6% GST. Please inform our attending associates if you have any special dietary requirements, food allergies or food intolerances. we will be more than happy to fulfil your needs.