



## SABOR BRASIL TASTING GRAND BUFFET

A JOURNEY TO DISCOVER BRAZILIAN CUISINE WITH OUR CHEF  
BAPTISTA LOPES MARCOS

### BRASIL SALAD

(DICED POTATOES AND CARROTS, SWEET PEAS AND YELLOW CORN, CRUNCHY GREEN  
APPLE, SELECTED COOKED HAM AND HARD-BOILED EGGS, ALL WRAPPED IN A  
CREAMY, LIGHT MAYONNAISE, SERVED ON A BED OF FRESH LETTUCE AND SCENTED  
WITH PARSLEY)

### FEIJOADA

(BRAZILIAN BLACK BEAN STEW WITH VARIOUS MEATS)

### TACOS

### CANJIQUINHA

(TYPICAL DISH FROM MINAS GERAIS, MADE WITH BROKEN CORN (QUIRERA) AND  
PORK RIBS)

### BOLINHO DE BACALHAU

(COD FISH CAKES)

### BEEF AND CHICKEN FAJITAS

### CHICKEN SALAD

### RICE AND BEANS

### OVEN-BAKED PICANHA



### SWEET TREATS



### COCONUT QUINDIN

### BRIGADERO

### BRAZILIAN FRUIT SALAD

(DICED PINEAPPLE, MANGO, PAPAYA, BANANA, GRAPES, KIWI AND ORANGE,  
MARINATED IN LIME JUICE AND HONEY, SCENTED WITH FRESH MINT)