

# DINNER BUFFET

Brazilian style buffet loaded with seafood, organic salads, assorted cheeses and cold cuts

## DAILY HOT SIDE DISHES

Steamed garlic rice, rustic mash potato, slow cooked feijoada, seasonal daily soup

## CHURRASCO

### Carne - Beef

Signature picanha (rump steak), flank steak, rib eye, sirloin, tenderloin, Caribbean hanger steak

### Cordeiro - Lamb

Marinated with spiced mustard, brown sugar and fresh orange, Australian lamb chop with fresh herb marinade

### Porco - Pork

BBQ ribs, chorizo, dingley dell pork rib eye

### Frango - Chicken

Ancho chilli, soy sauce and vinegar chicken wings, rocoto chilli ginger and lime drummets, lemon pepper chicken breast

### Comida Do Mar - Seafood

Prawns with cajun and garlic marinade

### Legumes - Vegetables

Corn with butter, roast pineapple with cinnamon sugar

## SWEETS

### Chocolate Lava Cake \$68

with vanilla ice cream and fresh fruits

### Seasonal Cheesecake \$58

with berry sauce

### Ice Cream \$48

Choice of 2 scoops  
Vanilla / Chocolate / Mango

**\$418** per person

Including 18 cuts of meat

+10% service charge

FLAVORED  
CAIPIRINHAS

TAP BEER

## LET'S PARTY

**\$268** (2 HOURS)

flavored caipirinhas, tap beer,  
house spirits with mixers, wines and  
sparkling wine

HOUSE  
SPIRITS

SPARKLING  
WINE

## CARNIVAL

**\$228** (2 HOURS)

wines, sparkling wine,  
house spirits with mixers and beer

SOFT  
DRINKS

BRAZILIAN  
LEMONADE

BEER

## JUST CHILLIN'

**\$128** (2 HOURS)

soft drinks and  
Braza signature mocktails

COOLER

CANE JULEP

CLASSIC LEMONADE

LEMONGRASS  
& LYCHEE  
LEMONADE

# BRAZA

CHURRASCARIA

BRAZILIAN STEAKHOUSE

+10% service charge