



RIO

BRAZILIAN CHURRASCARIA

The Authentic Brazilian Churrasco Experience

82.95++ Per Person

Enjoy continuous tableside premium carved churrasco selections while exploring our Chef's Buffet of Brazilian specialties, fresh salads, and hot dishes.

Turn your card to green and start to savour the experience!

----- SIGNATURE CHURRASCO CUTS -----

PICANHA

Brazil's most celebrated cut. Prime rump cap with its signature fat layer.

ANCHO COM OSSO/ RIBEYE WITH BONE

Marbled ribeye on the bone, delivering exceptional juiciness.

MAMINHA COM QUEIJO/ STEAK WITH CHEESE

Tender beef stuffed with melted cheese for an indulgent bite.

PERNIL DE CORDEIRO COM GLACÊ DE HORTELÃ/ LAMB LEG

Tender and succulent lamb with delicate herbaceous notes.

****Pairs beautifully with mint sauce*

CUPIM/BEEF HUMP

A prized Brazilian beef hump, renowned for its buttery tenderness.

ALCATRA AO ALHO/ GARLIC BEEF

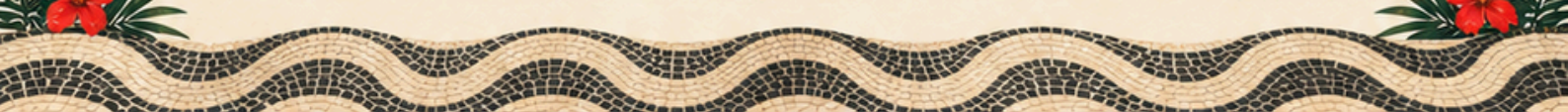
Sirloin steak infused with the rich aroma of roasted garlic.

COSTELA/BEEF RIBS

Succulent beef ribs with a melt-in-your-mouth texture.

SOBRECOXA DE FRANGO MARINADA AO LIMÃO/ CHICKEN THIGHS

Juicy chicken thighs with citrus notes and charred finish.



**LINGUIÇA DE FRANGO/
CHICKEN SAUSAGE**

Homemade Chicken Chorizo with a lightly smoky flavour.

**POLVO GRELHADO/
BARBECUE OCTOPUS**

Tender octopus, charred over live fire with a crisp and succulent finishing.

**QUEIJO PROVOLONE
GRELHADO/GRILLED PROVOLONE
CHEESE**

Grilled provolone cheese with golden crust & creamy centre.

**ABACAXI GRELHADO/
GRILLED PINEAPPLE**

Sweet pineapple caramelised over the fire with a hint of cinnamon.

**PATO DEFUMADO NA
BRASA/BARBECUE DUCK**

Tender duck with lightly smoky notes and crisp skin.

**BACALHAU-NEGRO NA
BRASA/BARBECUED BLACK
COD FISH**

Delicate black cod with buttery flakes and a subtle smoky finish.

**PIZZA BRASILEIRA/
BRAZILIAN PIZZA**

Shaped by Italian immigrants who arrived in Brazil in 1875. The pizza is made. Our homemade Brazilian Pizza. Crafted with generous toppings and lightly smoked Brazilian tradition.

----- **FRESHLY SERVED DELIGHT** -----

COXINHA/ BRAZILIAN CHICKEN CROQUETTE

A popular Brazilian street food with seasoned chicken enveloped in a crisp, savory dough.

BOLINHO DE CARNE/ BEEF FRITTERS

Traditional Brazilian fritters crafted from a golden batter and packed with savory beef.

GARLIC BREAD

Crispy, garlic-buttered toast that pairs perfectly with our freshly made Smoky Tomato Soup.

PÃO DE QUEIJO/BRAZILIAN CHEESE BREAD

Warm, chewy Brazilian cheese bread crafted from naturally gluten-free tapioca flour.

BANANA FRITA

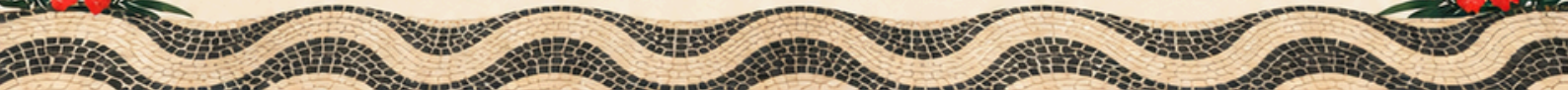
Brazilian style golden-fried banana, sweet on the outside, soft and comforting on the inside.

CRISPY CALAMARI

Tender, golden-fried squid rings served with a light and delicate crunch.

TRI COLOR POTATOES

A vibrant, crispy blend of golden, purple, and orange sweet potato fries.





CHEF'S SALAD BAR

CASHEW NUT SALAD

Crisp garden vegetables lightly tossed with roasted cashew nuts.

CAPRESE SALAD

Vine-ripened tomatoes with a drizzle of premium extra virgin olive oil.

FRUIT SALAD

A mix of fresh seasonal fruits, offering a light, sweet, and naturally refreshing finish.

POTATO SALAD

A creamy, comforting salad featuring potatoes, fresh garden herbs.

SALPICÃO

Refreshing Brazilian chicken salad tossed in a light dressing with a crispy potato garnish.

CHEF'S BUFFET HOT DISH

SMOKY TOMATO SOUP

A comforting, fire-roasted tomato soup infused with a rich, smoky depth.

GRILLED BABY GREEN BEANS

Lightly charred over an open flame, finished with garlic and sea salt for a crisp and fresh bite.

TRIO OF STIR-FIRED CAPSICUMS

A medley of red, yellow, and green bell peppers with garlic, flash-seared to tender-crisp perfection.

SAUTÉED BROCCOLINI

Lightly charred broccolini grilled over high heat, finished with garlic butter and fresh lemon.

HOUSE CARAMELIZED ONIONS

Slow-cooked, thinly sliced onions caramelized to a rich, sweet, and golden perfection.

SMOKY MUSHROOMS

Fresh, plump mushrooms kissed by charcoal smoke and seared until deeply savory.

PAN-FRIED SWEET CORN & EGGPLANT

Sweet corn and soft eggplant slices and cooked with just sea salt and cracked black pepper.

BRAZILIAN HERB RICE

Aromatic, herbed rice gently simmered and infused with a rich, savory broth.

FEIJOADA

Brazil's national black bean stew, slow-cooked with a selection of hearty meats and spices.

PASTA OF THE DAY

Handcrafted pasta enveloped in a rich, velvety butter emulsion.





SIGNATURE SAUCES

CHIMICHURRI

A fresh herb sauce made with parsley, garlic, olive oil, and spices

BRAZILIAN VINAIGRETTE

Tomato, onion, and pepper salsa dressed with vinegar and olive oil

MELTED GARLIC

Rich, warm, and intensely aromatic butter infused with slow-roasted garlic

RIO'S HOT SAUCE

A fiery, tangy chilli sauce

MINT JELLY

A sweet, refreshing mint jelly that perfectly pairing with lamp

PINEAPPLE SAUCE

A sweet and fiery house-made sauce featuring ripe pineapple, fresh ginger, and a bold kick of bird's eye chili

À LA CARTE SELECTIONS

A selection of refined desserts curated to gracefully complement your churrasco experience.

DESSERTS

ICE CREAM OF THE DAY

A scoop of your choice — Vanilla or Chocolate.

5

BRIGADEIRO

Traditional Brazilian chocolate truffle coated with chocolate sprinkles.

11

RABANADA

Warm Brazilian French toast with milk sauce, finished with butter and maple syrup.

13

DOCE DE LEITE COM BANANA

Warm caramelized bananas draped in creamy doce de leite, blending sweet, rich flavors in every bite.

12

BRAZILIAN FLAN

A silky Brazilian-style milk dessert with a delicate caramel glaze.

12

