

**MENU DE ROOM SERVICE
IN ROOM DINING GUIDE**



CAFÉ DA MANHÃ (Servido diariamente das 6h às 11h)

BREAKFAST (Served daily from 6am to 11am)

CLÁSSICOS/CLASSICS

Todos os clássicos acompanham suco natural e café ou chá
All the classics include fresh juice and coffee or tea

Continental (cesta de pães, geléia, manteiga e prato de frutas)
Continental (selection of breads, jam, butter and fruit plate)

R\$41

Americano (cesta de pães e torradas, 2 ovos preparados a seu gosto e acompanhamento de sua preferência: batata rústica, bacon ou salsicha de porco)

American (selection of breads and toasts, 2 eggs prepared any style and a choice of rustic potatoes, bacon or pork sausage)

R\$52

Saudável (mingau, prato de frutas, cesta de pães e torradas integrais)

Healthy Start (oatmeal, fruit plate, selection of breads and whole wheat toasts)

R\$52

A LA CARTE

Dois ovos preparados a seu gosto (fritos, pochê, mexidos ou cozidos) servidos com batata, bacon ou salsicha
Two eggs any style (fried, poached, scrambled or boiled) served with potato, bacon or sausage

R\$24

Omelete de três ovos (acompanhamento de sua preferência: tomate, cogumelos, cebola, pimentão, espinafre, bacon, presunto, queijo branco, mozzarella)

Three eggs omelet (with choice of: tomato, mushroom, onion, pepper, spinach, bacon, ham, low fat cheese and mozzarella)

R\$32

Omelete de claras (acompanhamentos de sua preferência: espinafre, aspargos, cogumelos, queijo branco)

Egg white omelet (with choice of: spinach, asparagus, mushrooms, low fat cheese)

R\$24

Ovos benedict (dois ovos pochê, muffin inglês, lombo canadense e molho holandês)

Eggs benedict (two poached eggs, English muffin, Canadian loin and Hollandaise sauce)

R\$29

ESPECIALIDADES/SPECIALTIES

Fast fare (dois ovos mexidos com mozzarella servidos com batata rústica)

Fast fare (two scrambled eggs with mozzarella served with rustic potatoes)

R\$22

Rabanada tradicional (maple syrup)

French toast (maple syrup)

R\$20

Waffles ou panquecas (escolha seu acompanhamento: frutas da estação ou nutella ou calda de chocolate ou maple syrup)

Waffles or pancakes (one side of your choice: season fruit or Nutella or chocolate or maple syrup)

R\$25

CAFÉ DA MANHÃ (Servido diariamente das 6h às 11h)

BREAKFAST (Served daily from 6am to 11am)

ACOMPANHAMENTOS/SIDES

Cereais (corn flakes, muesli, all bran, chocolate)

Cereals (corn flakes, muesli, all bran, chocolate)

R\$19

Iogurtes (natural, desnatado, grego, frutas)

Yogurt (natural, low fat, Greek, fruit flavor)

R\$11

Mingau

Oatmeal

R\$17

Cesta de pães (geléia, manteiga ou cream cheese)

Bread basket (jam, butter or cream cheese)

R\$16

Prato de frutas (seleção de frutas tropicais laminadas)

Fresh Fruit Plate (selection of tropical sliced fruits)

R\$19

BEBIDAS/BEVERAGE

Café espresso/Espresso

R\$7

Americano/American

R\$8

Cappuccino

R\$10

Latte

R\$10

Leite/Milk

R\$10

Chocolate quente/Hot chocolate

R\$10

Chá/Tea

R\$10

Suco natural/Fresh juice

R\$12



Este prato foi selecionado para proporcionar uma dieta balanceada aos nossos hóspedes.
This item has been selected to provide a balanced diet for our guests.

ALMOÇO E JANTAR (Servido diariamente das 11h às 23h)
LUNCH & DINNER (Served daily from 11am to 11pm)

SALADAS/SALADS

Salada Caprese (tomate confit, mozzarella de bufala, rúcula, molho pesto)

Caprese salad (tomato confit, buffalo mozzarella, arugula, pesto sauce)

R\$29

Caesar de frango (calface romana, frango, queijo parmesão, croutons)

Chicken Caesar salad (lettuce, chicken, parmesan cheese, croutons)

R\$28

Mix de folhas (folhas verdes, tomate cereja, palmito)

Mixed leaf (mixed leaf, tomato, hearts of palm)

R\$19

Salada roquefort (alface, queijo roquefort, croutons, bacon, castanha, molho de mostarda)

Roquefort salad (lettuce, croutons, bacon, nuts, mustard sauce)

R\$28

**ANTEPASTOS E SOPAS/
STARTERS & SOUPS**

Dragon wings (asas de frango, molho barbecue)


Dragon wings (chicken wings, barbecue sauce)


R\$29

Sopa de tomate assado 

Roasted tomato soup 

R\$27

Sopa de cebola (cebolas caramelizadas, croutons, queijo gruyère) 

Onion Soup (caramelized onions, croutons, gruyère cheese) 

R\$29

Sopa de camarão picante

Spicy shrimp soup

R\$28

Canja de galinha com legumes

Chicken and vegetables soup

R\$31

SANDUÍCHES/SANDWICHES

Todos os sanduíches são acompanhados de batata frita
All sandwiches are served with French fries

Tostex de presunto e queijo

(pão de forma, mozzarella, presunto)

Ham and cheese tostex

(bread, mozzarella, ham)

R\$22

Club sandwich (alface, tomate, bacon, peito de peru)

Club sandwich (lettuce, bacon, tomato, turkey breast)

R\$35

Marriott burger (hambúrguer de picanha 225g, cheddar, bacon, alface, tomate e cebola)

Marriott burger (225g rump steak burger, cheddar, bacon, lettuce, tomato, onions)


R\$42

Hambúrguer de frango (frango, mozzarella, molho barbecue)

Chicken burger (chicken, mozzarella, barbecue sauce)

R\$32

Hambúrguer de pupunha

(mozzarella de bufala, mostarda) 

Hearts of palm burger

(buffalo mozzarella, mustard) 

R\$37

ALMOÇO E JANTAR (Servido diariamente das 11h às 23h)
LUNCH & DINNER (Served daily from 11am to 11pm)

Tuna light (pasta de atum, cenoura, alface, tomate)

Tuna light (tuna, carrot, lettuce, tomato)

R\$28



PIZZAS

Marguerita (mozzarella, tomate, manjericão)

Marguerita (mozzarella, tomato, basil)

R\$29

Capricciosa (mozzarella, tomate seco, rúcula, alcaparra)

Capricciosa (mozzarella, sun dried tomatoes, arugula, capers)

R\$30

Pepperoni (mozzarella, pepperoni)

Pepperoni (mozzarella, pepperoni)

R\$32

**MASSAS & RISOTOS/
PASTA & RISOTTOS**

Rigatone


(molhos: sugo, bolonhesa, 4 queijos)

Rigatoni

(sauces: tomato, meat, 4 cheeses)


R\$32


Tortelone de alcachofra

(queijo gratinado) 

Artichoke torteloni (gratin cheese) 

R\$39

Gnochi de mandioquinha (cogumelo, tomate, aspargos, molho de tomate) 

Baby Yuca Gnochi (mushrooms, tomato, asparagus, tomato sauce) 


R\$35

Risoto de camarão


Shrimp risotto

R\$53

Risoto de aspargos

(limão Siciliano, queijo brie) 

Asparagus risotto

(Sicilian lemon, brie cheese) 

R\$47

**PEIXES, CARNES E AVES/
FISH, MEAT & POULTRY**

Acompanha uma guarnição e um molho à sua escolha
Accompanying one garnish and 01 sauce of your choice

Salmão/Salmon

R\$49

Dourado/Mahi-mahi fish

R\$39

Camarão/Prawn

R\$49

Peito de frango/Chicken breast

R\$35

Galeto/Baby chicken

R\$42

Filé mignon/Filet mignon

R\$59

Picanha/Rump steak

R\$65

Bife ancho/Beef ancho

R\$56



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ALMOÇO E JANTAR (Servido diariamente das 11h às 23h)
LUNCH & DINNER (Served daily from 11am to 11pm)

GUARNIÇÕES/GARNISHES

Mini salada (mix de folhas, tomate)
Mini salad (mixed leaf, tomato)

R\$12

Brócolis com alho frito
Broccoli with garlic

R\$13

Legumes ao vapor
Steamed vegetables

R\$16

Arroz

Rice

R\$8

Feijão

Beans

R\$10

Batata rústica
Rustic potatoes

R\$15

Purê de batata
Mashed potatoes

R\$19

Batatas fritas
French fries

R\$21

Purê de mandioquinha trufado
Mashed sweet potato with truffle

R\$26

Shitake, aspargos e tomates salteados
Shitake, asparagus and tomato sautéed

R\$25

Aspargos salteados
Asparagus Sautéed

R\$22

Risoto de camarão
Shrimp Risotto

R\$25

Risoto de funghi
Funghi Risotto

R\$28

MOLHOS/SAUCES

Vinagrete/Vinaigrette

Chimichurri/Chimichurri

Camarão com linguiça
Shrimp with sausage

Carne/Meat gravy

Hollandaise/Hollandaise

Manteiga de ervas/Herb butter

Pimentão picante com amendoim
Spicy pepper with peanut

ALMOÇO E JANTAR (Servido diariamente das 11h às 23h)
LUNCH & DINNER (Served daily from 11am to 11pm)

SOBREMESAS/DESSERTS

Torta de maçã (creme de baunilha,
crumble de chocolate, calda de caramelo)
*Apple pie (with vanilla cream, chocolate
crumble, caramel)*

R\$19

Bolo de brownie
(com recheio de brigadeiro)
Brownie cake (filled with chocolate)

R\$17

Gateau de chocolate
(paçoca, banana caramelizada)
*Chocolate gateau (peanut Brazilian
candy and caramelized bananas)*

R\$20

Sorvetes Häagen Dazs - copo individual
(chocolate, morango, cookies & cream,
doce de leite, macadâmia)
*Häagen Dazs ice cream - individual cup
(chocolate, strawberry, cookies & cream,
dulce de leche, macadamia nut brittle)*

R\$18

Cheesecake de Frutas vermelhas
Red berry cheesecake

R\$18

Prato de frutas
(seleção de frutas tropicais laminadas)
*Fresh fruit plate
(selection of tropical sliced fruits)*

R\$19

MENU INFANTIL/KIDS MENU

CAFÉ DA MANHÃ - das 6h às 11h BREAKFAST – from 6am to 11am

1 ovo preparado ao seu gosto

(salada de fruta, pão de queijo, salsicha, batata grelhada)

One egg any style (fruit salad, cheese bread, sausage, grilled potato)

R\$20

Kids waffles (banana, calda de chocolate, maple syrup)

Kids waffles (banana, chocolate, maple syrup)

R\$21

Cereal com iogurte - natural ou de fruta

(muesli, cornflakes, sucrilhos, nescau ball ou granola)

Cereal with yogurt - plain or fruit

(Muesli, cornflakes, cornflakes with sugar, chocolate or granola)

R\$12

DAYLONG

Todos os pratos acompanham salada de frutas ou salada verde
All orders are served with fruit salad or green salad

Creme de batata

Potato soup

R\$17

Nuggets de frango (purê de batata, molho de mostarda ou barbecue)

Chicken nuggets (mashed potato, mustard or barbecue sauce)

R\$19

Kids cheese burger

(hambúrguer, queijo cheddar)

Kids cheese burger

(hamburger, cheddar cheese)

R\$31

Penne kids (molhos: queijo ou tomate)

Kids penne (sauce: cheese or tomato)

R\$25

Kids filé (arroz, feijão, batata frita)

Kids filet (rice, beans, French fries)

R\$35

SOBREMESAS/DESSERTS

Sorvetes Häagen Dazs - copo individual

(chocolate, morango, cookies & cream, doce de leite, macadâmia)

Häagen Dazs ice cream - individual cup

(chocolate, strawberry, cookies & cream, dulce de leche, macadamia nut brittle)

R\$18

Prato de fruta

Fruit plate

R\$19

MENU MADRUGADA (Servido diariamente das 23h às 6h)

NIGHT TIME (Served daily from 11pm to 6am)

ENTRADAS/STARTERS

Caesar de frango (calface romana, frango, queijo parmesão, croutons)

Chicken Caesar salad (lettuce, chicken, parmesan cheese, croutons)

R\$28

Mix de folhas (folhas verdes, tomate cereja, palmito)


Mixed leaf (mixed leaf, tomato, hearts of palm)


R\$19

Canja de galinha com legumes

Chicken and vegetables soup

R\$31

Sopa de cebola (cebolas caramelizadas, croutons, queijo gruyère) 

Onion Soup (caramelized onions, croutons, gruyère cheese) 

R\$29

SANDUÍCHES/SANDWICHES

Todos os sanduíches são acompanhados de batata frita
All sandwiches are served with French fries

Club sandwich (alface, tomate, bacon, peito de peru)

Club sandwich (lettuce, bacon, tomato, turkey breast)

R\$35

Marriott burger (hambúrguer de picanha 225g, cheddar, bacon, alface, tomate e cebola)

Marriott burger (225g rump steak burger, cheddar, bacon, lettuce, tomato, onions)

R\$42

PIZZAS

Marguerita (mozzarella, tomate, manjericão)

Marguerita (mozzarella, tomato, basil)

R\$29

Pepperoni (mozzarella, pepperoni)

Pepperoni (mozzarella, pepperoni)

R\$32

PEIXES, CARNES E AVES/ FISH, MEAT & POULTRY

Acompanha uma guarnição e um molho a sua escolha
Accompanying one garnish and 01 sauce of your choice

Salmão/Salmon

R\$49

Peito de frango/Chicken breast

R\$35

Filé mignon/Filet mignon

R\$59

MENU MADRUGADA (Servido diariamente das 23h às 6h)

NIGHT TIME (Served daily from 11pm to 6am)

GUARNIÇÕES/GARNISHES

Mini salada (mix de folhas, tomate)

Mini salad (mixed leaf, tomato)

R\$12

Brócolis com alho frito

Broccoli with garlic

R\$13

Legumes ao vapor

Steamed vegetables

R\$16

Arroz

Rice

R\$8

Feijão

Beans

R\$10

Batata rústica

Rustic potatoes

R\$15

Purê de batata

Mashed potatoes

R\$19

Batatas fritas

French fries

R\$21

Couve-flor gratinada

Couli flower au gratin

R\$19

Aspargos salteados

Asparagus Sautéed

R\$22

MOLHOS/SAUCES

Vinagrete/*Vinaigrette*

Chimichurri/*Chimichurri*

Carne/*Meat gravy*

Manteiga de ervas/*Herb butter*

SOBREMESAS/DESSERTS

Sorvetes Häagen Dazs - copo individual

(chocolate, morango, cookies & cream, doce de leite, macadâmia)

Häagen Dazs ice cream - individual cup

(chocolate, strawberry, cookies & cream, dulce de leche, macadamia nut brittle)

R\$18

Prato de fruta

Fruit plate

R\$19

BEBIDAS/BEVERAGE

NÃO ALCOÓLICOS

NON ALCOHOLIC

Refrigerantes/*Soft drinks*

R\$7,5

Suco natural (laranja, abacaxi, melancia, manga, mamão, limão)

Fresh juice (orange, pineapple, watermelon, mango, papaya, lime)

R\$12

Água/*Water:*

São Lourenço (330ml)

R\$7,5

Panna (500ml)

R\$16

Água com gás/*Sparkling water:*

São Lourenço (330ml)

R\$7,5

Perrier (330ml)

R\$16

San Pellegrino (750ml)

R\$24

ESPUMANTE/SPARKLING WINE

Taça/*By Glass:*

Prosecco Visconti Della Rocca DOC, Veneto, Itália/*Italy*

R\$35

Garrafa/*By Bottle:*

Prosecco Visconti Della Rocca Doc, Veneto, Itália/*Italy*

R\$165

Möet & Chandon Imperial Brut, Champagne, França/*France*

R\$730

Dom Pérignon Brut, Champagne, França/*France*

R\$1.700

Möet & Chandon Rose Imperial, Champagne, França/*France*

R\$800

Meia Garrafa/*Half Bottle:*

Veuve Clicquot Brut, Champagne, França/*France*

R\$405

VINHO BRANCO/WHITE WINE

Taça/*By Glass:*

Misiones de Rengo Sauvignon Blanc, Vale do Casablanca, Chile

R\$35

La Consulta Reserva Chardonnay, Mendoza, Argentina

R\$32

Garrafa/*By Bottle:*

Misiones de Rengo Sauvignon Blanc, Vale do Casablanca, Chile

Sauvignon Blanc

R\$155

Isabel Estate, Marlborough, Nova Zelândia/*New Zealand*

Sauvignon Blanc

R\$365

La Consulta Reserva, Mendoza, Argentina

Chardonnay

R\$135

BEBIDAS/BEVERAGE

Catena Zapata, Mendoza, Argentina
Chardonnay

R\$245

Alma Negra Misterio Blanco,
Menodza, Argentina
Chardonnay, Viognier

R\$290

Balthasar Ress Kabinett Trocken,
Rheingau, Alemanha/Germany
Riesling

R\$305

Meia Garrafa/Half Bottle:

Domaine Laroche Chablis, Bourgogne,
França/France
Chardonnay

R\$290

VINHO TINTO/RED WINE

Taça/By Glass:

Septima Varietal Malbec,
Mendoza, Argentina

R\$35

La Consulta Reserva Cabernet Sauvignon,
Mendoza, Argentina

R\$32

Misiones de Rengo Reserva Carmenere,
Valle de Casablanca, Chile

R\$35

Septima Varietal Syrah,
Mendoza, Argentina

R\$35

Garrafa/By Bottle:

Catalpa, Mendoza, Argentina
Pinot Noir

R\$170

Septima, Mendoza, Argentina
Malbec

R\$145

Catena, Mendoza, Argentina
Malbec

R\$230

Misiones de Rengo,
Vale do Casablanca, Chile
Carmenere

R\$155

Vini Farnese DOC,
Abruzzo, Itália/Italy
Montepulciano

R\$210

Grand Bateau Rouge,
Bordeaux, França/France
Cabernet Sauvignon, Merlot

R\$265

Tomas Cusine Vilosell,
Costers del Segre, Espanha/Spain
Tempranillo, Syrah, Merlot,
Cabernet Sauvignon, Garnacha

R\$330

La Consulta Reserva,
Mendoza, Argentina
Cabernet Sauvignon

R\$135

Lapostolle Cuvée Alexandre,
Vale de Colchagua, Chile
Cabernet Sauvignon

R\$410

Septima, Mendoza, Argentina
Syrah

R\$145

BEBIDAS/BEVERAGE

Meia Garrafa/Half Bottle:

Vinã Bisquertt La Joya Reserva,
Valle de Colchagua, Chile
Cabernet Sauvignon

R\$115

Andre Goichot,
Bourgogne, França/France
Pinot Noir

R\$175

CERVEJA/BEER

Nacionais/Local:

Bohemia

R\$14

Cerpa

R\$14

Skol

R\$14

Importadas/Imported:

Stella Artois

R\$16

Heineken

R\$16