

Experience the Gaúcho Way

At Brasa Brazilian Steakhouse, traditionally trained Gaúchos carve and serve 12 delectable cuts of fire-roasted beef, pork, lamb and chicken right at your table, fresh from the flame to your plate. Eat as much as you like at your own pace.



Chicken Leg



Plump, juicy and tender chicken legs - A great way to start your meal

Pork Sausage



A great starter! Slow-roasted to keep it tender and moist

Beef Short Ribs



Slow-roasted to maintain their richness and tenderness

Beef Bottom Sirloin



Extremely tender with a unique, flavourful taste

Lamb Leg



Carved right off the bone this is a very succulent cut and rich in flavour

Pork Side Ribs



Slow-roasted for a crispy outside and tender inside

Beef Rump Steak



The most popular cut of prime beef seasoned with natural sea salt

Chicken Breast Wrapped in Bacon



Tender and flavourful chicken breast wrapped in crispy bacon

Beef Rib Eye



A very tender cut that is full of flavour

Beef Rump Steak with Garlic



Juicy and tender cut of the sirloin, flavoured with garlic

Pork Loin



Tender, parmesan encrusted, boneless pork loin

Beef Top Sirloin



Two different tender cuts in one piece of meat

Serving Discs

Each guest uses a two-sided disc to control the pace of their meal. The green side, signals the Gaúcho chefs to bring out skewers of sizzling fire-roasted meats to carve at the table. The red side, indicates a resting or stopping point. Turning back to green lets the Gaúcho chefs know to start offering the meats again.

Buffet and Sides

Over 70 items on our gourmet buffet to choose from. A vast assortment of salads, grilled vegetables, and authentic Brazilian Fare. Also enjoy traditional Brazilian sides of potato, polenta, fried bananas, and Brazilian cheese bread, all served family-style.

Authentic Brazilian Drinks

- Brasa Caesar** Classic Caesar with a Brazilian twist
- Caipirinha** Most popular Brazilian cocktail. Made with fresh limes, and cachaça
- Passion Fruit Cocktail** This cocktail is made with exotic fruit and is refreshingly smooth
- Cashew Batida** Rich vanilla delight
- Guava Batida** Sweet and tart cream cocktail
- Brasa Colada** Pineapple and rich coconut cream
- Brahma** Top selling Brazilian beer

Soft Drinks and Juices

- Cashew Juice** Made from the fruit of the tropical cashew tree
- Passion Fruit Juice** An exotically refreshing tart and fruity flavour
- Guava Juice** An exotic flavour that is both sweet and tart
- Guarana Antarctica** Most popular guarana-flavoured soft drink in Brazil