

LUNCH MENU

2 courses with dessert \$310.00 / 3 courses with dessert \$380.00

menu with wine pairing 2 courses \$440.00 / 3 courses \$510.00

ENTRADAS / STARTERS / 前菜

Bacalhau assado salada niçoise

Bacalhau niçoise salad

馬介休尼斯沙律

or

Rolo crocante de pato com Moscatel de Setúbal e purê de laranja

Crispy duck roll with Moscatel de Setúbal and orange purée

葡國甜酒脆鴨卷配香橙蓉

Portal do Fidalgo, Alvarinho 2017

SOPAS / SOUPS / 湯

Creme de milho com mexilhão

Cream of corn soup with clams

粟米濃湯配鮮蜆

or

Da Lisboa Antiga - Caldo Verde

Caldo Verde soup with chorizos

葡式青菜湯配葡式肉腸

MARISCO / SEAFOOD / 海鮮

Grelhado "Dourada Interra" com molho de limão

Charcoal grilled Golden Gilthead Bream with lemon butter sauce

炭燒金頭鯛魚配檸檬牛油汁

or

Robalo assado estilo de Lisboa

Baked Sea Bass "Lisboa style"

葡式焗鱸魚柳

CARNES / MEAT / 肉類

Franco na cacarela com estufado de cogumelos selvagens

Spring chicken with porcini mushroom and white wine cream sauce

葡國白酒燴春雞配牛肝菌

Espetada de novilho com café

Beef skewer in beef sauce flavoured with coffee

串燒牛肉配咖啡牛肉汁

Herdade do Mouchão, Dom Rafael Branco 2017 or Adega de Peões, Colheita Seleccionada Tinto 2014

SOBREMESA OU QUEIJO / DESSERT OR CHEESE SAMPLER / 甜品或芝士拼盤

CAFÉ E MINIATURAS DOCES / COFFEE AND CONFECTIONARIES / 咖啡及甜點



MENU DE DEGUSTAÇÃO
Tasting Menu
品嘗套餐

Camarões crocantes com salada de frutos do mar

Crispy prawns with seafood salad

脆皮蝦配海鮮沙律

Sopa de creme de lagosta com couve-flor

Cream of Lobster soup with cauliflower

龍蝦濃湯配椰菜花

Bacalhau com chouriço assados de amêijoa

Deep-fried Bacalhau with chorizos baked clam

炸馬介休配葡國香腸焗蜆

Rocambole de rabo de boi refogado com foie gras tostado

Braised Ox-tail roulade with seared foie gras in Portuguese style

葡式燴牛尾卷配煎鵝肝

Sobremesas

Dessert

特式甜品

\$580.00 per person

Todos os preços estão sujeitos à taxa de 10%
All prices are subject to 10% service charge
以上價目需另加壹服務費

Menu de Grelhados do Fim-de-Semana

Weekend Grill Menu

週末香烤套餐

(Sextas-feiras à noite e Sábados/ Friday night & Saturdays only/週五晚及週六供應)

Bola de Bacalhau frita

Deep-fried Bacalhau paste

酥炸馬介休球

ou/or/或

Mexilhões gratinados com alho e queijo

Baked mussel with garlic and cheese

蒜香芝士焗青口

Da Lisboa Antiga - Caldo Verde

Caldo Verde soup with chorizos

葡式青菜湯配葡式肉腸

ou/or/或

Sopa de espargos com scallop

Cream of green asparagus soup with scallop

青蘆筍湯伴帶子

**Combinação de grelhador a carvão servido com legumes grelhados
(Camarão grande, vieira, costelinha de novilho, costela de porco preto ibérico,
meio franquinho e perna de pato Francês)**

Charcoal grilled combination served with grilled vegetables

(Lobster, scallop, beef short rib, Iberico black pork rib, spring chicken (half) and French duck leg)

燒烤拼盤配烤雜菜

(龍蝦、帶子、牛小排、黑豬骨、春雞(半隻)及法國鴨腿)

Sobremesas

Dessert

特式甜品

\$960.00 para 2 pessoas/\$960.00 for 2 person

Plus \$500.00 a bottle of Arlaux, Brut, France N.V.

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RECOMENDAÇÃO CHEFE
Chef Recommendation
廚師精選推介

Amêijoas "Cataplana" com vinho Alvarinho

"Cataplana" clams with Alvarinho wine

葡式白酒煮蜆

\$180.00

Vieiras grelhado com salada Portuguesa

Seared scallop with Portuguese salad

輕煎帶子伴葡國沙律

\$210.00

Grelhado camarão grande à Portuguesa

Grilled king prawn in Portuguese style

葡式扒大蝦

\$230.00

Bacalhau com um Bráz de espargos

Deep-fried Bacalhau with scrambled egg and asparagus

酥炸馬介休配蘆筍炒蛋

\$295.00

Costeleta de porco preto grelhada e batata nova

Grilled black pork ribs with baked new potato

香燒黑豬骨配焗新薯

\$220.00

**Espetada grelhada no carvão de costela de vaca e foie gras,
molho de vinho do porto e salada mista**

Charcoal grilled U.S. beef short rib and goose liver skewer with Port wine sauce and tossed salad

串燒美國牛小排及鵝肝配葡國砵酒汁及油伴沙律

\$320.00

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ACEPIPES
Appetizers
開胃菜

Prato de corte frio Português

Portuguese cold cut platter

葡國凍肉拼盤

\$160.00

Bola de Bacalhau frita

Deep-fried Bacalhau paste

酥炸馬介休球

\$180.00

Carvão grelhado de chouriço

Charcoal grilled Portuguese sausages

炭燒葡式肉腸

\$180.00

Presunto de porco preto com melão

Portuguese black pork ham with cantaloupe

頂級葡國火腿伴哈密瓜

\$185.00

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ENTRADAS

Starters

前菜

Caranguejo gratinado

Baked Matsuba crab meat in shell

特式焗釀松葉蟹蓋

\$180.00

Fígado de pato corado com figos e girolles salteados em Porto

Seared goose liver in Portuguese Port wine sauce with sautéed figs and girolles

葡國砵酒汁煎鵝肝配炒無花果及蘑菇

\$210.00

Ouriço do mar em mousse com abacate num torricado de legumes limão

Seafood with sea urchin mousse and avocado

海鮮伴海膽慕絲及牛油果

\$225.00

Salada de frutos do mar com legumes

Portuguese seafood salad with spring vegetables

葡式海鮮沙律配雜菜

\$185.00

Salada de legumes com molho de limão e manjeriço

Spring vegetables salad with lemon basil dressing

雜菜沙律配檸檬香草汁

\$125.00

Tarte de Bacalhau, maçã e cebola

Bacalhau, apple and onion tart

葡式馬介休蘋果洋蔥撻

\$160.00



SOPAS
Soups
湯

Da Batalha - Creme de abóbora-menina com caranguejo e queijo fresco

Pumpkin soup with crab meat and home-made cheese

蟹肉南瓜湯配自家製芝士

\$150.00

Da Lisboa Antiga - Caldo Verde

Caldo Verde soup with chorizos

葡式青菜湯配葡式肉腸

\$80.00

Da Nazaré - Sopa de Peixe

Fish soup in "Nazaré" style

傳統葡式魚湯

\$150.00

Sopa de rabo de boi com trufas e presunto português

Ox-tail consommé with truffle and Portuguese ham

牛尾清湯配松露及葡國火腿

\$120.00



MARISCO
Seafood
海鮮

Bacalhau escalfado em azeite com batata e repolho

Olive oil poach Bacalhau with potato and cabbage

傳統橄欖油煮馬介休配焗薯及椰菜

\$295.00

Grelhado ou rebalo assado no forno com crosta de sal da Ria Formosa

Charcoal grilled or baked fresh Sea Bass in Formosa River salt crust

炭燒或鹽焗鱸魚

\$320.00

**Arroz de marisco da nossa nobreza, lavaçante,
camarão selvagem e amêijoas**

Seafood rice with Boston lobster, shrimps and clams

特式海鮮飯: 波士頓龍蝦、蝦及蜆

\$585.00

Cataplana de marisco

Stewed seafood in "Cataplana" Portuguese style

葡式燴海鮮鍋

\$780.00

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CARNES

Meat

肉類

Carne de porco preta "Alentejana" com amêijoas

"Alentejo" style black pork with clams

葡式黑豬配蜆

\$280.00

Leitão assado com puré de batata e legumes

Roasted suckling pig with mashed potatoes and vegetables

葡式燒乳豬伴薯茸及雜菜

\$330.00

Galinha Africana com milho e legumes salteados

African chicken with polenta and vegetables

鐵板非洲雞配粟米餅及雜菜

\$290.00

Galinha Portuguesa com arroz de côco

Portuguese chicken with coconut flavoured steamed rice

葡國雞配椰香飯

\$260.00



CARNES

Meat

肉類

Arroz de Pato de Lisboa

Royal duck rice

特式焗鴨飯

\$260.00

Filé mignon grelhado com rösti preto da trufa e da batata

Charcoal grilled U.S. beef tenderloin with black truffle and potato rösti

炭燒美國牛柳配黑松露及馬鈴薯煎餅

\$495.00

Carré de borrego assado com ravioli de cordeiro morel e mostarda de grão inteiro

Roasted rack of lamb with mushroom ravioli, morel and whole grain mustard

燒羊架伴野菌雲吞配芥末籽醬

\$320.00

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SOBREMESA

Desserts

甜品

Brioche de cerveja com pêra assada e gelado de cerveja

Beer brioche with stewed pear and beer ice-cream

啤酒味奶油軟包伴燴梨及啤酒味雪糕

\$180.00

Clafoutis de cerejas com vinho do Porto e gelado de baunilha e cereja

Cherry clafoutis with Port wine and vanilla red cherry ice-cream

櫻桃布丁伴砵酒拼櫻桃香草雪糕

\$120.00

Fondant de chocolate com banana caramelizada

Chocolate fondant with caramelized banana

軟心朱古力伴焦糖香蕉

\$120.00

Gratinado de clementina do Algarve com sorvete de mandarin

"Algarve" clementine gratin with mandarin orange sherbet

奶油烤柑橘伴橘子雪葩

\$120.00

Tarte fina de figos salteados com vinho do Porto e gelado de caramelo

Figs tart stewed in Port wine with caramel ice-cream

砵酒燴無花果批伴焦糖雪糕

\$140.00

Prato de Queijos

Cheese platter

特選芝士拼盤

\$150.00

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