

ENTRADAS

Starters

前菜

Salada de mussarela com purê de abacate, tangerina e beterraba

Mozzarella salad with avocado, mandarin orange and beetroot purée

水牛芝士沙律配牛油果、柑橘及紅菜頭蓉

\$160

Lavagante gelado com salada de frutas tropicais e molho de vinagre de Xerez

Chilled lobster with tropical fruit salad and sherry vinegar dressing

凍龍蝦伴熱帶水果沙律及些利醋

\$260

Vieiras de Hokkaido grelhadas com canelones de bacalhau e beringela e molho de açafrão

Pan-seared Hokkaido scallops with bacalhau and aubergine cannelloni and saffron sauce

香煎北海道帶子拼馬介休茄子卷伴番花汁

\$190

Carne de sapateira recheada assada com casca

Baked stuffed crab meat in shell

焗釀蟹蓋

\$190

SOPAS
Soups
湯

Pombo consomê com tortellini de cogumelos
Pigeon consommé with mushroom tortellini
乳鴿清湯伴雜菌雲吞
\$90

Caldo Verde com chouriço
Caldo Verde with chorizo
葡式薯蓉青菜湯伴葡國肉腸
\$90

Sopa de peixe à moda da Nazaré
Fish soup in "Nazaré" style
葡式魚湯
\$160

Bisque de lagosta com tortellini de carne de caranguejo
Lobster bisque with crab meat tortellini
龍蝦湯伴蟹肉雲吞
\$160

RECOMENDAÇÃO DO CHEFE
Chef's Recommendation
廚師推介

Carpaccio de vieira e lagosta com vinagrete de limão
Scallop and lobster carpaccio with lemon vinaigrette
生帶子及龍蝦薄片配檸檬油醋汁
\$230

Terrina de fígado de pato fumado em madeira de macieira com salada de uva e figo
Applewood smoked duck liver terrine with grape and fig salad
蘋果木煙熏鴨肝凍批伴提子及無花果沙律
\$170

Camarão grelhado com cogumelos morel e molho picante
Pan-seared scampi with morel mushrooms and spicy sauce
香煎深海小龍蝦伴羊肚菌配辣汁
\$300

SELEÇÃO PORTUGUESA

Portuguese Selection

葡萄牙特色菜

Prato de assinatura portuguesa:

**Presunto e melão portugueses, polvo picante,
bolinho de peixe Bacalhau, salsicha portuguesa grelhada**

Portuguese signature platter:

**Portuguese ham and melon, spicy octopus,
Bacalhau fish cake, grilled Portuguese sausage**

葡國特色拼盤:

**葡國火腿伴哈蜜瓜、香辣八爪魚、
馬介休魚餅、烤葡式肉腸**

\$200

Presunto Ibérico Português 24 meses "Reserva" com melão

Portuguese Iberico dry-cured ham 24 months "Reserva" with cantaloupe

葡萄牙伊比利亞黑毛豬24個月"珍藏"風乾火腿伴蜜瓜

\$190

Camarão gigante birmanês grelhado à portuguesa

Grilled Burmese jumbo king prawn in Portuguese style

葡式烤緬甸四頭大蝦

\$260

Lavagante inteiro grelhado com molho piri-piri caseiro

Camarão-rei grelhado (2 unidades) com molho piri-piri caseiro

Polvo grelhado com molho piri-piri caseiro

Grilled whole lobster with homemade Piri-Piri sauce

Grilled king prawn (2 pieces) with homemade Piri-Piri sauce

Grilled octopus with homemade Piri-Piri sauce

烤全隻龍蝦配秘製葡色辣醬 \$380

烤六頭大蝦(兩隻)配秘製葡色辣醬 \$300

烤八爪魚配秘製葡色辣醬 \$130

Todos os preços estão em MOP e sujeitos à taxa de 10%

All prices are in MOP and subject to 10% service charge

以上價目以澳門元為單位並需另加壹服務費



SELEÇÃO PORTUGUESA
Portuguese Selection
葡萄牙特色菜

Pastéis de Bacalhau

Bacalhau fritters

酥炸馬介休球

\$190

Bacalhau Cozido

Traditional poached Bacalhau in olive oil

傳統白烩馬介休

\$180

Bacalhau grelhado com presunto português e molho de natas de espinafres e anchovas

Pan-seared Bacalhau with Portuguese ham and anchovy spinach cream sauce

香煎馬介休伴葡國火腿配鯷魚菠菜忌廉汁

\$180

"Bacalhau à Brás" - Ovos mexidos de bacalhau

"Bacalhau à Brás" - Bacalhau scrambled eggs

布拉斯式馬介休炒雞蛋

\$170

"Bacalhau com natas"

Baked Bacalhau with potato in cream sauce

焗忌廉薯粒馬介休

\$80

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SELEÇÃO PORTUGUESA

Portuguese Selection

葡萄牙特色菜

Frango africano com legumes variados

African chicken with assorted vegetables

鐵板非洲雞伴雜菜

\$300

Frango à portuguesa com arroz de coco cozido no vapor

Portuguese chicken with steamed coconut rice

葡國雞配椰香飯

\$290

Costelinha de porco preta grelhada com batata

Grilled black pork ribs with potato

香燒黑豬骨伴馬鈴薯

\$280

Carne de porco preta assada à portuguesa e vieiras

Portuguese braised black pork and scallops

葡式黑豬肉煮帶子

\$290

Leitão assado com puré de batata e legumes variados

Roasted suckling pig with mashed potato and assorted vegetables

葡式燒乳豬伴薯蓉及雜菜

\$340

Arroz de pato assado com confit de perna de pato

Baked duck rice with duck leg confit

焗鴨飯伴油封鴨腿

\$290

Costela Wagyu estufada à portuguesa com camarão rei

Portuguese stewed Wagyu short rib with king prawn

葡式燉牛肋條配大蝦

\$280

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MARISCO
Seafood
海鮮

Linguado Dover grelhado com vieiras e camarões, molho de manteiga de limão

Pan-seared Dover sole with scallops and shrimps, lemon butter sauce

香煎龍利魚伴帶子及蝦配檸檬牛油汁

\$560

Filete de garoupa grelhado com molho de champagne e carne de caranguejo

Pan-seared grouper fillet with Champagne and crab meat sauce

香煎石斑魚柳伴香檳蟹肉汁

\$270

Bacalhau assado com cogumelos porcini e molho de frango

Roasted cod with porcini mushrooms and chicken gravy

香烤鱈魚伴牛肝菌及雞肉汁

\$260

Arroz de marisco com lagosta de Boston, camarões e vieiras

Seafood rice with Boston lobster, shrimps and scallops

海鮮飯伴波士頓龍蝦、蝦及帶子

\$580

Cataplana portuguesa de frutos do mar

Portuguese seafood cataplana

葡萄牙海鮮鍋

\$780

SELEÇÃO PREMIUM DE BIFE E CORDEIRO
Premium Meat Selection
精選肉類

Costela de porco Kurobuta da "Snake River Farms"
"Snake River Farms" Kurobuta pork rack
美國"極"黑豚豬鞍架
\$360

Saga Japonesa A5 Wagyu striploin
Japanese Saga A5 Wagyu striploin
日本佐賀和牛西冷扒
\$720

Ribeye Prime certificado pelo USDA dos EUA
U.S. USDA Certified Prime ribeye
美國農業部認證頂級肉眼牛扒
\$480

Carré de cordeiro da Nova Zelândia
New Zealand lamb rack
紐西蘭羊架
\$380

Carré de borrego assado com recheio de trufa preta e lagosta de Boston
Roasted lamb rack with black truffle stuffing and Boston lobster
燒羊架釀黑松露伴波士頓龍蝦
\$400

COMIDA VEGETARIANA
Vegetarian Food
素食

Salada mista de legumes com vinagrete de limão

Mixed vegetable salad with lemon vinaigrette

雜菜沙律配檸檬油醋汁

\$140

Sopa de cogumelos selvagens

Wild mushroom soup

野菌濃湯

\$80

Sopa de milho doce com cream cheese

Sweet corn chowder with cream cheese

粟米周打湯伴忌廉芝士

\$80

"Ratatouille" assado à portuguesa

Baked "Ratatouille" in Portuguese style

葡式烤普羅旺斯燉菜

\$240

COMIDA VEGETARIANA

Vegetarian Food

素食

Legumes da época grelhados com polenta e pesto de coentros

Grilled seasonal vegetables with polenta and coriander pesto

扒時蔬伴玉米蓉配芫茜香蒜醬

\$240

Bife de coalhada grelhada com espargos e trufas

Grilled bean curd steak with asparagus and truffle

扒豆腐伴蘆筍及黑松露

\$280

Arroz estufado à portuguesa com tomate, alcachofra e favas

Portuguese stewed rice with tomato, artichoke and broad beans

葡式燴飯伴番茄、雅枝竹和蠶豆

\$280

Prato de frutas frescas

Fresh fruit platter

鮮雜果拼盤

\$120

SOBREMESAS E QUEIJOS

Desserts and Cheese

甜品及芝士

Clementina gratinada com sorvete de tangerina

Clementine gratin with mandarin sorbet

烤奶油柑橘酥伴橘子雪葩

\$130

Torta de maçã crocante com sorvete de baunilha

Crispy apple pie with vanilla ice cream

薄脆蘋果批伴香草雪糕

\$120

Tarte de figo com vinho do Porto, servida com gelado de caramelo

Fig tart with Port wine, served with caramel ice cream

砵酒無花果撻伴焦糖雪糕

\$150

Tiramisu

Tiramisu

提拉米蘇

\$100

Fondant de chocolate com banana caramelada e sorvete

Chocolate fondant with caramel banana and ice cream

流心朱古力蛋糕伴焦糖香蕉及雪糕

\$130

Suflê (limão ou gengibre ou Grand Marnier sabor)

Soufflé (lemon or ginger or Grand Marnier flavour)

梳乎厘 (可選檸檬或薑或橙味甜酒味道)

\$80

Prato de Queijos

Cheese platter

精選芝士拼盤

\$150

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