



## 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 frito com vieira tostada na frigideira

Deep fried Bacalhau with pan seared scallop

酥炸馬介休配香煎帶子

or

#### Assado de figos e queijo com nozes mistas e salada cítrica

Figs and cheese mille-feuille with mixed nuts and citrus salad

無花果芝士千層酥配果仁及柑橘沙律

Portal do Fidalgo, Alvarinho 2017

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### SOPAS / SOUPS / 湯

#### Cogumelo consommê com ravióli

Mushroom consommé with ravioli

蘑菇清湯配雲吞

or

#### Creme de milho com carne de caranguejo

Cream of corn soup with crab meat

粟米濃湯配蟹肉

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### MARISCO / SEAFOOD / 海鮮

#### Rabolo grelhado a carvão com molho de tomate pimenta

Charcoal grilled sea bass with tomato chili sauce

脆烤深海鱸魚配辣番茄汁

or

#### Garoupa com Feijão verde e molho de Crustáceos

Pan-fried Garoupa with green beans and crustacean sauce

香煎珍珠躉配青豆及海鮮汁

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### CARNES / MEAT / 肉類

#### Frango assado português com Abobrinha grelhada

Portuguese roasted chicken with grilled zucchini

葡式燒春雞配烤意大利青瓜

or

#### Dupla de Cordeiro: Costela de cordeiro e cordeiro osso buco

Duo of lamb: Rack of lamb and osso buco

羊肉二重奏

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

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

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

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 DEGUSTAÇÃO**  
**Tasting Menu**  
**品嘗套餐**

**Caranguejo gratinado**

**Baked Matsuba crab meat in shell**

**特式焗釀松葉蟹蓋**

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**Consom de pombo com recambole de frango e ovo de codorna**

**Pigeon consommé with chicken roulade and quail egg**

**鴿清湯配雞肉卷及鵪鶉蛋**

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**Linguado grelhado com lula e molho de crustáceo**

**Pan seared halibut with squid and crustacean sauce**

**輕煎比目魚伴鮮魷配海鮮汁**

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**Costela de carne grelhada com molho de figos de vinho tinto**

**Grilled beef short rib with red wine figs sauce**

**炭燒牛小排配紅酒無花果汁**

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**Sobremesas**

**Homemade dessert**

**特式甜品**

**\$580.00 per person**

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**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)

**Carne de caranguejo assada em massa filo**

Baked crab meat in filo pastry

焗蟹肉酥皮

ou/or/或

**Tempura de ostra com molho piri-piri**

Oyster tempura with piri-piri sauce

蠔天婦羅配葡式辣汁

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**Sopa de rabo de boi**

Ox-tail consommé

牛尾清湯

ou/or/或

**Da Lisboa Antiga - Caldo Verde**

Caldo Verde soup with chorizos

葡式青菜湯配葡式肉腸

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**Combinação de grelhador a carvão servido com legumes grelhados**

(camarão rei, bebê abalone, vieira, costelinha de novilho,

meio franguiño e costeletas de cordeiro)

Charcoal grilled combination served with grilled vegetables

(King prawn, baby abalone, Hokkaido scallop, beef short rib, spring chicken (half) and lamb cutlets)

燒烤拼盤配烤雜菜

(大蝦、鮑魚仔、北海道帶子、牛小排、春雞(半隻)及羊排)

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**Sobremesas**

Homemade 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

**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 frito com molho de alcaparras de tomate**

Bacalhau gordon bleu with tomato capers sauce

酥炸馬介休配芝士及番茄水瓜醬

**\$220.00**

**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

**\$280.00**

**Bife de lombo grelhada com raviolo de cogumelos cep e ovo cozido lentamente**

Charcoal grilled U.S. rib eye steak with cep mushroom ravioli and slow cooked egg

炭燒美國肉眼扒配蘑菇雲吞伴慢煮蛋

**\$395.00**

**Costelinha de carne estufada em vinho tinto**

Stewed beef short rib in Portuguese red wine

葡國紅酒燉牛肋骨

**\$245.00**

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**ACEPIPES**  
**Appetizers**  
開胃菜

**Amêijças "Cataplana" com vinho Alvarinho**

"Cataplana" jumbo clams with Alvarinho wine

葡式白酒煮貴妃蚌

(*Seasonal price* 時價)

**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

頂級葡國火腿伴香瓜

**\$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**

#### **Carpaccio de vieira e salmão com salada de alcachofra e azeite**

Scallop and salmon roulade carpaccio with artichoke salad and olive oil

橄欖油帶子及三文魚薄片配洋薊沙律

**\$185.00**

#### **Salada de polvo e camarão com molho de páprica**

Octopus and shrimp salad with paprika dressing

八爪魚蝦沙律配紅椒粉汁

**\$160.00**

#### **Salada de lagosta e frutos do mar com purê de cenoura e laranja**

Lobster and seafood salad with carrot and orange puree

龍蝦海鮮沙律伴甘笋配橙茸醬

**\$250.00**

#### **Salada de legumes com molho de limão e manjeriçao**

Spring vegetables salad with lemon basil dressing

雜菜沙律配檸檬香草汁

**\$125.00**

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## **SOPAS**

### **Soups**

### **湯**

#### **Bisque de lagosta com tortellini caseiro de caranguejo**

Lobster bisque with home made crab meat tortellini

龍蝦湯配自家製蟹肉雲吞

**\$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**

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**MARISCO**  
**Seafood**  
**海鮮**

**Filè de garoupa tostado com redução de uva vermelha**

**Pan-seared garoupa fillet with red grape reduction**

輕煎石斑魚柳配紅提汁

**\$290.00**

**Robalo assado na crosta de sal do Ria Formosa ou assado com frutos de mar**

**Baked fresh Sea Bass in Formosa River salt crust or grilled with mixed seafood**

鹽焗鱸魚伴焗菜或炭燒鱸魚伴海鮮

**\$320.00**

**Arroz de marisco da nossa nobreza, lavagante,  
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 maçã e legumes**

Roasted suckling pig with apple puree and vegetables

葡式燒乳豬伴蘋果茸及雜菜

**\$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 frito com chouriço**

Portuguese chicken with chorizo fried rice

葡國雞配葡腸炒飯

**\$260.00**

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## **CARNES**

### **Meat**

### **肉類**

#### **Arroz de Pato de Lisboa**

**Duck leg confit**

**特式焗鴨飯伴酥皮鴨腿**

**\$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煎薯餅**

**\$495.00**

#### **Carré de borrego assado com croquete de feijão branco e chalota de vinho tinto**

**Roasted rack of lamb with white bean croquette and red wine shallot**

**燒羊架配炸白豆茸及紅酒燴乾葱**

**\$360.00**

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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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