



## LUNCH MENU

2 courses with dessert or cheese and coffee or tea \$380 with wine pairing \$540

3 courses with dessert or cheese and coffee or tea \$450 with wine pairing \$610

### ENTRADA / STARTER / 前菜

**Salada de vieiras Hokkaido com abacate e tomate cereja**

Hokkaido scallop salad with avocado and cherry tomatoes

北海道帶子沙律伴牛油果及車厘茄

ou or 或

**Camarão rei grelhado com moussaka de Bacalhau**

Pan-seared king prawn with Bacalhau moussaka

香煎大蝦伴馬介休茄子千層

ou or 或

**Caldo Verde com Chouriço**

Caldo Verde with Chorizo sausage

葡式薯蓉青菜湯伴葡國肉腸

ou or 或

**Sopa creme de cogumelos porcini com carne de caranguejo**

Porcini mushroom cream soup with crabmeat

牛肝菌忌廉湯伴蟹肉

**Adega de Pegões, Colheita Seleccionada Branco 2020**

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### MARISCO / SEAFOOD / 海鮮

**Halibute assado com azeitonas e alcaparras, molho de manteiga de limão**

Baked halibut with olives and capers, lemon butter sauce

焗比目魚伴橄欖及酸豆配檸檬牛油汁

ou or 或

**Robalo grelhado com choco e favas, molho Piri-Piri**

Pan-seared seabass with cuttlefish and fava beans, Piri-Piri sauce

香煎鱸魚伴墨魚及蠶豆配葡式辣汁

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### CARNES / MEAT / 肉類

**Confit de frango com molho de amêijoas e crustáceos**

Chicken confit with clam and crustacean sauce

油封雞肉伴蜆配海鮮汁

ou or 或

**Bochecha Wagyu estufada em molho de vinho tinto português**

Stewed Wagyu beef cheek in Portuguese red wine sauce

葡萄牙紅酒燴和牛面頰肉

**Cantino Terlan, Winkel, Sauvignon Blanc 2021 or Adega de Pegões, Colheita Seleccionada Tinto 2017**

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**Prato de sobremesa ou queijo e café ou chá e doces**

Dessert or cheese platter plus coffee or tea and confectionaries

甜品或芝士拼盤及咖啡或茶和甜點

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

**MENU DE DEGUSTAÇÃO**  
**Tasting Menu**  
品嘗套餐

**Presunto Ibérico Português com melão, mussarela e salada de figo**

Portuguese Iberico dry-cured ham with cantaloupe, mozzarella and fig salad  
葡萄牙伊比利亞黑毛豬風乾火腿伴蜜瓜拼水牛芝士及無花果沙律

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**Bouillabaisse com lagosta Boston, vieira, choco e mexilhões pretos**

Bouillabaisse with Boston lobster, scallop, cuttlefish and black mussels  
海龍皇湯伴波士頓龍蝦、帶子、墨魚及黑青口

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**Mandarina grelhada com moussaça de Bacalhau**

Pan-seared mandarin fish with Bacalhau moussaça  
香煎桂花魚伴馬介休茄子千層

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**Costela de cordeiro assada da Nova Zelândia com cogumelos da estação**

Roasted New Zealand rack of lamb with seasonal mushrooms  
燒紐西蘭羊架伴時令雜菌

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**Prato de sobremesa**

Dessert platter  
特色甜品拼盤

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**Café ou chá e doces**

Coffee or tea and confectionaries  
咖啡或茶及甜點

**\$680 per person 每位**

## Menu de grelhados de fim de semana

### Weekend Grill Menu

#### 週末燒烤套餐

(Semente sextas à noite e sábados/ Friday nights & Saturdays only/週五晚及週六供應)

#### Choco bebê grelhado com salada de abacaxi dourado

Grilled baby cuttlefish with golden pineapple salad

烤珍珠墨魚伴金菠蘿沙律

ou or 或

#### Tempura de ostra com molho piri-piri

Oyster tempura with Piri-Piri sauce

生蠔天婦羅配葡式辣汁

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#### consomê de rabada

Oxtail consommé

牛尾清湯

ou or 或

#### Caldo Verde com Chouriço

Caldo Verde with Chorizo sausage

葡式薯蓉青菜湯伴葡國肉腸

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#### Seleção de grelhador a carvão:

Camarão rei, bebê abalone, vieiras de Hokkaido, costelas de boi,

meio frango primavera e costeletas de cordeiro

Charcoal grilled selection:

King prawns, baby abalones, Hokkaido scallops, beef short ribs,

half spring chicken, lamb cutlets and assorted vegetables

燒烤拼盤:

大蝦、鮑魚仔、北海道帶子、牛小排、半隻春雞、羊排及雜菜

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#### Prato de sobremesa

Dessert platter

特色甜品拼盤

**\$1150 for 2 people 兩位用**

**\$650 Alonso del Yerro, Ribera del Duero, Spain, 2004 (750 ml)**

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**RECOMENDAÇÃO DO CHEFE**  
**Portuguese Selection**  
葡萄牙特色菜

**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  
**\$180**

**Amêijoas gigantes na cataplana com vinho Alvarinho**  
Jumbo clams cataplana with Alvarinho wine  
葡萄牙白酒大蜆鍋  
(Market price 時價)

**Camarões rei grelhados à Portuguesa**  
Portuguese grilled king prawns  
葡式烤大蝦  
**\$230**

**Pastéis de Bacalhau**  
Bacalhau fritters  
酥炸馬介休球  
**\$180**

**Bacalhau frito com carne de caranguejo e molho de pasta de camarão com coentro**  
Shallow-fried Bacalhau with crabmeat and cilantro shrimp paste sauce  
輕炸馬介休配蟹肉及蝦醬芫茜汁  
**\$180**

**"Bacalhau à Brás" - Ovos mexidos de bacalhau**  
"Bacalhau à Brás" - Bacalhau scrambled eggs  
布拉斯式馬介休炒雞蛋  
**\$160**



**RECOMENDAÇÃO DO CHEFE**  
**Portuguese Selection**  
葡萄牙特色菜

**Franço africano com legumes variados**  
African chicken with assorted vegetables  
鐵板非洲雞伴雜菜  
**\$290**

**Franço à portuguesa com arroz a vapor aromatizado com coco**  
Portuguese chicken with coconut flavoured steam rice  
葡國雞配椰香飯  
**\$280**

**Costelinha de porco preto grelhada com batatas assadas**  
Grilled black pork ribs with baked potatoes  
香燒黑豬骨伴焗薯  
**\$280**

**Carne de porco preto à Alentejana**  
Portuguese braised black pork and clams  
葡式黑豬肉煮蜆  
**\$280**

**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  
**\$330**

**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  
**\$280**

**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  
**\$260**

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**RECOMENDAÇÃO DO CHEFE**  
**Chef's Recommendation**  
廚師推介

**Carpaccio de carne com salada de rúcula**

Beef carpaccio with arugula salad

生牛肉薄片配火箭菜沙律

**\$160**

**Caranguejo de casca mole frito com salada de tomate e molho de caril**

Shallow-fried soft shell crab with tomato salad and curry dressing

輕炸軟殼蟹伴番茄沙律配咖喱汁

**\$140**

**Ravióli de vieiras com camarão e molho cremoso de caranguejo**

Scallop ravioli with scampi and crabmeat cream sauce

帶子雲吞伴深海小龍蝦配蟹肉忌廉汁

**\$200**

**Terrina de fígado de pato com redução de vinagre balsâmico**

Duck liver terrine with balsamic vinegar reduction

鴨肝凍批配香濃黑醋醬

**\$160**

**Camarões vermelhos espanhóis grelhados (2 unidades) com cogumelos morel**

Pan-seared Spanish red prawns (2 pieces) with morel mushrooms

香煎西班牙紅蝦 (兩隻) 配羊肚菌

**\$700**

## **ENTRADAS**

### **Starters**

#### **前菜**

#### **Caviar Beluga com condimentos (20g)**

Beluga caviar with condiments (20gm)

頂級魚子醬配佐料 (20 克)

**\$800**

#### **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

**\$150**

#### **Carpaccio de Polvo com Croquete de Sapateira ao Molho de Piri-Piri**

Octopus carpaccio with crabmeat croquette and Piri-Piri dressing

八爪魚薄片配香脆蟹肉丸伴葡式辣汁

**\$160**

#### **Salada de lagosta grelhada com frutas tropicais e molho de vinagre de xerez**

Grilled lobster salad with tropical fruits and sherry vinegar dressing

烤龍蝦沙律配熱帶水果及些利醋

**\$260**

#### **Vieiras de Hokkaido grelhadas com caviar e molho de crust-ceos**

Pan-seared Hokkaido scallops with caviar and crustacean sauce

香煎北海道帶子伴魚子醬配海鮮汁

**\$210**

#### **Carne de caranguejo Matsuba assada com casca**

Baked Matsuba crab meat in shell

焗釀松葉蟹蓋

**\$180**

**SOPAS**  
**Soups**  
湯

**Pombo consommé com tortellini de cogumelos**

Pigeon consommé with mushroom tortellini

乳鴿清湯伴雜菌雲吞

**\$80**

**Caldo Verde com Chouriço**

Caldo Verde with Chorizo sausage

葡式薯蓉青菜湯伴葡國肉腸

**\$80**

**Sopa de peixe à moda da Nazaré**

Fish soup in "Nazaré" style

葡式魚湯

**\$150**

**Bisque de lagosta com tortellini de carne de caranguejo**

Lobster bisque with crabmeat tortellini

龍蝦湯伴蟹肉雲吞

**\$150**



**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 robalo biológico grelhado com molho à portuguesa**

Grilled organic seabass fillet with Portuguese sauce

烤有機鱸魚柳配葡式醬汁

**\$240**

**Filé de garoupa assado com molho de creme de gengibre**

Roasted grouper fillet with ginger cream sauce

燒石斑魚柳配忌廉薑汁

**\$260**

**Filé de bacalhau assado com ovos de salmão e molho de crustáceos**

Baked cod fillet with salmon roe and crustacean sauce

焗鱈魚柳伴三文魚籽配海鮮汁

**\$350**

**Arroz de frutos do mar com lagosta de Boston, camarões e amêijoas**

Seafood rice with Boston lobster, shrimps and clams

海鮮飯伴波士頓龍蝦、蝦及蜆

**\$580**

**Cataplana portuguesa de frutos do mar**

Portuguese seafood cataplana

葡萄牙海鮮鍋

**\$780**

**RECOMENDAÇÃO DO CHEFE**  
**Premium Steak and Lamb Selection**  
精選牛扒及羊

**Saga Japonesa A5 Wagyu striploin**

Japanese Saga A5 Wagyu striploin

日本佐賀和牛西冷扒

**\$720**

**Lombo de carne Prime Angus certificado pelo USDA dos EUA**

U.S. USDA Certified Prime Angus beef tenderloin

美國農業部認證頂級安格斯牛柳

**\$580**

**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 Nova Zelândia**

New Zealand lamb rack

紐西蘭羊架

**\$380**

## **SOBREMESA**

### **Desserts**

### 甜品

#### **Brioche de cerveja com pera estufada e sorvete de cerveja**

Beer brioche with stewed pear and beer ice cream

啤酒奶油軟包伴燴梨配啤酒雪糕

**\$180**

#### **Clafoutis de cereja com vinho do Porto e gelado de cereja e baunilha**

Cherry clafoutis with Port wine and vanilla red cherry ice cream

車厘子砵酒布甸配香草車厘子雪糕

**\$120**

#### **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

**\$120**

#### **Clementina gratinada com sorvete de tangerina**

Clementine gratin with mandarin sherbet

烤奶油柑橘酥伴柑橘雪葩

**\$120**

#### **Tarte de figo com vinho do Porto servida com gelado de caramelo**

Fig tart with Port wine served with caramel ice cream

砵酒無花果批伴焦糖雪糕

**\$140**

#### **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)

**\$70**

#### **Prato de Queijos**

Cheese platter

精選芝士拼盤

**\$150**