

## SET LUNCH MENU

### ENTRADA E SOPA / STARTER AND SOUP / 前菜及湯

Vieiras Hokkaido e croquette Bacalhau com molho de pimento vermelho

Hokkaido scallops and Bacalhau croquette with red bell pepper dressing

北海道帶子拼香脆馬介休卷配紅燈籠椒汁

ou or 或

Carne de caranguejo e rolade de geleia de maçã com salada de camarão king

Crab meat and apple jelly roulade with king prawn salad

蟹肉蘋果啫喱卷伴大蝦沙律

ou or 或

Caldo Verde com chouriço

Caldo Verde with chorizo

葡式薯蓉青菜湯伴葡國肉腸

ou or 或

Bouillabaisse com marisco variado

Bouillabaisse with assorted seafood

海龍皇湯伴海鮮

*Bacalhão, Chardonnay, Portugal, 2022*

### MARISCO / SEAFOOD / 海鮮

Agrupamento searcado com molho de gengibre

Pan-seared grouper with ginger sauce

香煎石斑魚配薑汁

ou or 或

Pequeno marinho assado com molho de creme de cebola

Roasted sea perch with onion cream sauce

燒鱸魚配洋蔥忌廉汁

### CARNES / MEAT / 肉類

Bochecha de carne de vaca 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

ou or 或

Racks de borrego assados e cannelo de haste de borrego com legumes sazonais

Roasted lamb racks and lamb shank cannelloni with seasonal vegetables

燒羊架拼羊膝肉卷伴時令蔬菜

*Cantino Terlan, Winkl, Sauvignon Blanc, Italy, 2022/Roquette & Cazes Tinto, Douro Valley, Portugal, 2019*

2 pratos 2 courses 兩道菜 \$380 / 3 pratos 3 courses 三道菜 \$450

*Adicional de \$180 para uma combinação de vinho de 2 taças*

*Additional \$180 for a 2-glass wine pairing*

*另加額外\$180配兩杯餐酒*

Todos os conjuntos acima vêm com sobremesa ou prato de queijo, além de café ou chá e pequenos doces

All the above sets come with dessert or cheese platter plus coffee or tea and small confectionery

以上套餐均奉送甜品或芝士拼盤及咖啡或茶和小甜點

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**

**Lagosta salteada e cannelo de carne de caranguejo com molho de caranguejo**  
**Sautéed lobster and crab meat cannelloni with crab sauce**  
炒龍蝦及蟹肉卷配蟹汁

*Taittinger, 'Brut Réserve', Champagne, France, N.V.*

\*\*\*

**Consomção de codornizes com brunoise vegetal**  
**Quail consommé with vegetable brunoise**  
鵪鶉清湯伴蔬菜粒

\*\*\*

**Bacalhau searado e vieiras com molho de tomate de açafão**  
**Pan-seared Bacalhau and scallops with saffron tomato sauce**  
香煎馬介休及帶子配番紅花番茄汁

*Bacalhã, Chardonnay, Portugal, 2022*

\*\*\*

**Ribeye dos EUA grelhado e mini "Beef Wellington" com molho de vinho tinto português**  
**Char-grilled U.S. ribeye and mini "Beef Wellington" with Portuguese red wine sauce**  
炭燒美國肉眼牛扒拼迷你威靈頓牛肉配葡萄牙紅酒汁

*Château Fleur-Cardinale, Saint-Émilion Grand Cru Classé, Bordeaux, France, 2012*

\*\*\*

**Sobremesa**

**Dessert**

特色甜品

\*\*\*

**Café ou chá e pequenos doces**  
**Coffee or tea and small confectionery**  
咖啡或茶及小甜點

**\$680 por pessoa per person 每位**

*Adicional \$280 para uma combinação de vinho de 3 taças (100 ml por taça)*

*Additional \$280 for a 3-glass wine pairing (100 ml per glass)*

*另加\$280配餐酒 (每杯100毫升)*

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 grelhados de fim de semana

### Weekend Grill Menu

### 週末燒烤套餐

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

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

Oyster tempura with Piri-Piri sauce

天婦羅生蠔配葡式辣汁

ou or 或

#### Samosa de bacalhau com salada de linguiça portuguesa

Bacalhau samosa with Portuguese sausage salad

香脆馬介休三角餃拼葡式肉腸沙律

\*\*\*

#### consommé de tomate com ravioli de carne de caranguejo

Tomato consommé with crab meat ravioli

番茄清湯伴蟹肉雲吞

ou or 或

#### Caldo Verde com chouriço

Caldo Verde with chorizo

葡式薯蓉青菜湯伴葡國肉腸

\*\*\*

#### Seleção de grelha:

**Camaries reais, vieiras de Hokkaido, miso bacalhau, meio frango,  
costelinha preta, costelinha de boi, croquete de cebola, cogumelos selvagens e salada Caesar**

Grill selection:

King prawns, Hokkaido scallops, miso black cod, half spring chicken,  
black pork ribs, beef short ribs, onion croquette, wild mushrooms and Caesar salad

燒烤拼盤:

大蝦、北海道帶子、鱈魚西京燒、春雞半隻、  
黑豬骨、牛小排、洋蔥脆卷、野菌及凱撒沙律

\*\*\*

#### Prato de sobremesa

Dessert platter

特色甜品拼盤

\$1150

para 2 pessoas for 2 people 兩位用

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



**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:**

**葡國火腿伴哈密瓜、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**

**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)**

**Camarão gigante birmanês grelhado à portuguesa**

**Grilled Burmese jumbo king prawn in Portuguese style**

**葡式烤緬甸四頭大蝦**

**\$260**



**SELEÇÃO PORTUGUESA**  
**Portuguese Selection**  
**葡萄牙特色菜**

**Pastéis de Bacalhau**

Bacalhau fritters

酥炸馬介休球

**\$190**

**Bacalhau Cezido**

Traditional poached Bacalhau in olive oil

傳統白焗馬介休

**\$180**

**Bacalhau frito com carne de caranguejo e molho de pasta de camarão com coentro**

Shallow-fried Bacalhau with crab meat and cilantro shrimp paste sauce

輕炸馬介休配蟹肉及蝦醬芫茜汁

**\$190**

**"Bacalhau ã Brás" - Ovos mexidos de bacalhau**

"Bacalhau ã Brás" - Bacalhau scrambled eggs

布拉斯式馬介休炒雞蛋

**\$170**

**"Bacalhau com natas" (acompanhamento)**

Baked Bacalhau with potato in cream sauce (side dish)

焗忌廉薯粒馬介休 (伴菜)

**\$80**



**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 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

**\$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**

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

**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

**\$170**

**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

**\$150**

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

Scallop ravioli with scampi and crab meat cream sauce

帶子雲吞伴深海小龍蝦配蟹肉忌廉汁

**\$220**

**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

**\$170**

**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**

#### **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**

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

Octopus carpaccio with crab meat croquette and Piri-Piri sauce

八爪魚薄片配香脆蟹肉卷伴葡式辣汁

**\$170**

#### **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

**\$220**

#### **Casca de caranguejo matsubae recheada assada**

Baked stuffed Matsuba crab shell

焗釀松葉蟹蓋

**\$190**



**SOPAS**  
**Soups**  
湯

**Pombo consommê 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**

**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 sea bass fillet with Portuguese sauce

烤有機鱸魚柳配葡式醬汁

**\$250**

**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

**\$270**

**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**



**SELEÇÃO PREMIUM DE BIFE E CORDEIRO**  
**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 da Nova Zelândia**

New Zealand lamb rack

紐西蘭羊架

**\$380**

## **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**

#### **Sufilé (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**

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

**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**