



LUNCH MENU

2 courses with dessert or cheese and coffee or tea \$350 with wine pairing \$510

3 courses with dessert or cheese and coffee or tea \$420 with wine pairing \$580

ENTRADA / STARTER / 前菜

Codorna assada com salada de beterraba e uva

Roasted quail with beetroot and grape salad

燒鵪鶉伴紅菜頭葡萄沙律

ou or 或

Vieiras e gambas grelhadas com salada de milho e molho de lima

Pan-seared scallop and prawn with corn salad and lime dressing

香煎帶子及大蝦伴粟米沙律配青檸汁

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

Consomê de caranguejo

Consommé of crab

蟹肉清湯

Paul Laureano, Grande Escolha 2016

MARISCO / SEAFOOD / 海鮮

Filè de salmão cozido lentamente com molho de caviar de champagne

Slow-cooked salmon fillet with Champagne caviar sauce

慢煮三文魚柳伴香檳魚子醬汁

ou or 或

Robalo assado à portuguesa

Portuguese baked seabass

葡式焗鱸魚

CARNES / MEAT / 肉類

Porco Ibérico Estufado em Molho de Amêijoas com Ravióli de Mousse de Camarão

Stewed Iberico pork in clam sauce with prawn mousse ravioli

蜆汁燉伊比利亞豬肉配蝦雲吞

ou or 或

Costeleta de cordeiro grelhada com mil-folhas de berinjela assada

Char-grilled lamb chop with baked aubergine mille-feuille

炭燒羊架伴焗茄子千層

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

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

以上價目以澳門幣為單位並需另加壹服務費

MENU DE DEGUSTAÇÃO
Tasting Menu
品嘗套餐

Terrina de fígado de pato coberta com geleia de vinagre balsâmico

Duck liver terrine topped with balsamic vinegar jelly

鴨肝凍批配黑醋啫喱

Consommê de frango com carne de caranguejo

Chicken consommé with crabmeat

清雞湯伴蟹肉

Rolinho trançado de linguado de lagosta e Dover com molho de creme de vinho branco

Lobster and Dover sole braided roll with white wine cream sauce

龍蝦龍脷魚紐紋卷配白酒忌廉汁

Leitão assado com vieiras grelhadas e damasco

Roasted suckling pig with seared scallops and apricot

烤乳豬伴香煎帶子及黃杏

Prato de sobremesa

Dessert platter

特色甜品拼盤

Café ou chá e doces

Coffee or tea and confectionaries

咖啡或茶及甜點

\$630 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

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

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

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

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

Vieiras grelhadas com salada Portuguesa

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

Camarões grandes grelhados à Portuguesa

"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

Vieiras de Hokkaido grelhadas com caviar e molho de crustáceos

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

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

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

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

生八爪魚薄片配香脆蟹肉丸伴葡式辣汁

\$160

Salmão Balix com caviar e creme de rábano

Balix salmon with caviar and horseradish cream

頂級三文魚伴魚子醬配辣根忌廉

\$180

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

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

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

Saça Japonesa A5 Wagyu striploin

Japanese Saça 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

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)

\$70

Prato de Queijos

Cheese platter

精選芝士拼盤

\$150