



## SET LUNCH MENU

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

**Pelvo português e salada de salmão fumado**

Portuguese octopus and smoked salmon salad

葡式八爪魚拼煙三文魚沙律

ou or 或

**Timbale de Mascarpone e Bacalhau com camarão-rei**

Mascarpone and Bacalhau timbale with king prawn

意大利軟芝士馬介休餡塔拼大蝦

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 de creme de abacate com carne de caranguejo**

Avocado cream soup with crab meat

牛油果忌廉湯伴蟹肉

*Bacalhã, Chardonnay, Portugal, 2022*

### MARISCO / SEAFOOD / 海鮮

**Alabote frito raso com molho de frutos do mar**

Shallow-fried halibut with seafood sauce

輕炸比目魚配海鮮汁

ou or 或

**Bacalhau com crosta de Parmesão assado com molho de manteiga de alcaparras com limão**

Pan-seared Parmesan-crust cod with lemon caper butter sauce

香煎巴馬臣芝士皮包鱈魚配檸檬酸豆牛油汁

### CARNES / MEAT / 肉類

**Costeleta de porco ibérico assada com cogumelos e molho de pimenta leve**

Pan-seared Iberico pork chop with mushrooms and light pepper sauce

香煎黑毛豬扒伴雜菌配淡黑胡椒汁

ou or 或

**Carré de borrego assado e pernil de borrego estufado com legumes da época**

Roasted rack of lamb and stewed lamb shank with seasonal vegetables

燒羊架拼燴羊膝伴時令蔬菜

*Cantino Terlan, Winkl, Sauvignon Blanc, Italy, 2021/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 confeitados**

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

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 e Canelones de Bacalhau com molho Piri-Piri**

Lobster and Bacalhau cannelloni with Piri-Piri sauce

龍蝦馬介休餡卷配葡式辣汁

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

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**Consommé de frango com cogumelos morel**

Chicken consommé with morel mushrooms

雞清湯伴羊肚菌

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**Caldeirada de Peixe - vieiras, bacalhau branco e amêijoa**

Portuguese Fish Stew (Caldeirada) - scallops, white cod and clam

葡式海鮮雜燴 - 帶子、白鱈魚和大蜆

*Bacalhã, Chardonnay, Portugal, 2022*

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**U.S. Prime ribeye com legumes sazonais e molho de vinho tinto**

U.S. Prime ribeye with seasonal vegetables and red wine sauce

美國肉眼牛扒伴時令蔬菜及紅酒汁

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

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**Sobremesa**

Dessert

特色甜品

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**Café ou chá e doces**

Coffee or tea and confectionaries

咖啡或茶及甜點

**\$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)*

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## 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

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

Tomato consommé with crabmeat ravioli

番茄清湯伴蟹肉雲吞

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:

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

Grilled 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

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#### 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**

**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 Cozido**  
Traditional poached Bacalhau in olive oil  
白焗馬介休  
**\$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**

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**SELEÇÃO PORTUGUESA**  
**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**

#### **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 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**

#### **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**

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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 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**



**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**

**Cremalheira de cordeiro australiano**

Australia lamb rack

澳洲羊架

**\$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**