

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

Roulade de pato com moscatel e molho de cranberry

Duck roulade with Moscatel and cranberry dressing

葡國甜酒鴨卷配紅莓汁

or

Salmão defumado com salada de abacate e camarão

Smoked salmon with avocado and shrimps salad

煙三文魚伴牛油果蝦沙律

Portal do Fidalgo, Alvarinho 2017

/SOPAS / SOUPS / 湯

Da Lisboa Antiga - Caldo Verde

Caldo Verde soup with chorizes

葡式青菜湯配葡式肉腸

or

Tomate consomê com carne de siri

Tomato consommé with crab meat

番茄清湯配蟹肉

MARISCO / SEAFOOD / 海鮮

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

or

Filé de linguado tostado na frigideira com de vieira e molho de manteiga de cebolinha

Pan-seared sole fillet with scallop and chives butter sauce

輕煎龍脷柳配帶子及牛油蔥汁

CARNES / MEAT / 肉類

Costelinha de bovino refogada em vinho tinto com pequenos vegetais

Stewed beef short rib in Portuguese red wine with petit vegetables

葡國紅酒燴牛小排配嫩菜

or

Lombo de porco assado com presunto e damasco

Roasted pork loin with Portuguese ham and apricot

燒豬柳配葡國火腿及黃梅

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

SOBREMESA OU QUEIJO / DESSERT TROLLEY OR CHEESE SAMPLER / 甜品車或芝士拼盤

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

Carne de caranguejo assada com croquete de bacalhau e salada de repolho

Baked crab meat with Bacalhau croquette and cabbage salad

焗蟹肉配馬介休球伴椰菜沙律

Franço consomê com trufa preta

Chicken consommé with black truffle

黑松露雞清湯

Frutos do mar fritos com massa de cabelo de njo ao molho "piri-piri"

Pan-fried mixed seafood with angel hair pasta in "Piri-piri" sauce

輕煎海鮮伴天使麵配葡式香辣汁

T-bone de cordeiro grelhado com mistura de vegetais e polenta macia

Charcoal grilled Lamb T-bone with mixed vegetables and soft polenta

炭燒T骨羊扒配時令蔬菜及粟米茸

Carrinho de sobremesas

Desserts Trolley

特式甜品車

\$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)

Caracóis assados e salada verde

Baked snails with mixed garden salad

焗田螺伴庭園沙律

ou/or/或

Camarao português picante

Shrimp piri-piri

葡式辣蝦

Creme de milho com mexilhão

Cream of corn soup with clams

粟米濃湯配蜆

ou/or/或

Da Lisboa Antiga - Caldo Verde

Caldo Verde soup with chorizos

葡式青菜湯配葡式肉腸

**Combinação de grelhador a carvão servido com legumes grelhados
(Camarão grande, vieira, costelinha de novilho, costela de porco preto ibérico,
meio frangüinho e perna de pato Francês)**

Charcoal grilled combination served with grilled vegetables

(Lobster, scallop, beef short rib, Iberico black pork rib, spring chicken (half) and French duck leg)

燒烤拼盤配烤雜菜

(龍蝦、帶子、牛小排、黑豬骨、春雞(半隻)及法國鴨腿)

Carrinho de sobremesas

Desserts Trolley

特式甜品車

\$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

\$295.00

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

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ACEPIPES
Appetizers
開胃菜

Amêijeas "Cataplana" com vinho Alvarinho

"Cataplana" clams with Alvarinho wine

葡式白酒煮蜆

\$180.00

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

\$225.00

Fígado de pato corado com figos e girolles salteados em Porto

Seared goose liver in Portuguese Port wine sauce with sautéed figs and girolles

葡國砵酒汁煎鵝肝配炒無花果及蘑菇

\$210.00

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 manjeriço

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 do mar

Baked fresh Sea Bass in Formosa River salt crust or roasted 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

**Espetada grelhada no carvão de costela de vaca e foie gras,
molho de vinho do porto e salada mista**

Charcoal grilled U.S. beef short rib and goose liver skewer with tossed salad and Port wine sauce

串燒美國牛小排及鵝肝伴沙律配葡國砵酒汁

\$320.00

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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