



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

Rolo crocante de pato com Moscatel de Setúbal e purê de laranja

Crispy duck roll with Moscatel de Setúbal and orange purée

葡國甜酒脆鴨卷配香橙蓉

or

Slada de lula e pomelo com molho piri-piri

Calamari and pomelo salad with piri-piri dressing

魷魚伴柚子沙律配葡式辣汁

Portal do Fidalgo, Alvarinho 2017

SOPAS / SOUPS / 湯

Pombo consommé com rolo de frango

Pigeon consommé with chicken roll

鴿清湯伴雞肉卷

or

Da Lisboa Antiga - Caldo Verde

Caldo Verde soup with chorizos

葡式青菜湯配葡國腸

MARISCO / SEAFOOD / 海鮮

Sola inteira frita com vieira

Pan-fried whole sole with scallop

香煎原條龍脷伴帶子

or

Cabelo de anjo com mexilhões, camarão e amêijoas

Angel hair with mussels, shrimps and clams

海鮮天使麵: 青口、蝦及蜆

CARNES / MEAT / 肉類

Carne de porco ibérica cozida lentamente com abalone

Slow cooked Iberico pork with abalone

低溫慢煮黑毛豬伴鮑魚

or

Rabo de boi assado em vinho tinto acompanhado de purê de batata e cogumelo

Baked ox-tail in red wine accompanied by mashed potato with mushroom

焗牛尾配紅酒汁及菌菇薯蓉

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

SOBREMESA OU QUEIJO / DESSERT OR CHEESE SAMPLER / 甜品或芝士拼盤

CAFÉ E MINIATURAS DOCES / COFFEE AND CONFECTIONARIES / 咖啡及甜點

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

Caranguejo gratinado

Baked Matsuba crab meat in shell

特式焗釀松葉蟹蓋

Bisque de lagosta com tortellini de camarão

Lobster bisque with shrimp tortellini

龍蝦湯配蝦肉雲吞

Filé de garoupa assado com feijão verde e caviar

Pan-seared tiger garoupa fillet with green bean and caviar

輕煎虎斑配青豆及魚子醬

Leitão assado com puré de maçã e legumes

Roasted suckling pig with mixed vegetables

葡式燒乳豬伴雜菜

Sobremesas

Homemade dessert

特式甜品

\$580.00 per person

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)

Carne de caranguejo assada em massa filo

Baked crab meat in filo pastry

焗蟹肉酥皮

ou/or/或

Tempura de ostra com molho piri-piri

Oyster tempura with piri-piri sauce

蠔天婦羅配葡式辣汁

Sopa de rabo de boi

Ox-tail consommé

牛尾清湯

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 rei, bebê abalone, vieira, costelinha de novilho,

meio franguiño e costeletas de cordeiro)

Charcoal grilled combination served with grilled vegetables

(King prawn, baby abalone, Hokkaido scallop, beef short rib, spring chicken (half) and lamb cutlets)

燒烤拼盤配烤雜菜

(大蝦、鮑魚仔、北海道帶子、牛小排、春雞(半隻)及羊排)

Sobremesas

Homemade dessert

特式甜品

\$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

\$220.00

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

\$450.00

Costelinha de carne estufada em vinho tinto

Stewed beef short rib in Portuguese red wine

葡國紅酒燉牛肋骨

\$245.00



ACEPIPES
Appetizers
開胃菜

Amêijças "Cataplana" com vinho Alvarinho

"Cataplana" jumbo clams with Alvarinho wine

葡式白酒煮貴妃蚌

(*Seasonal price* 時價)

Bola de Bacalhau frita

Deep-fried Bacalhau paste

酥炸馬介休球

\$180.00

Chouriço Grelhado em Carvão

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

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

\$185.00

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 manjeriçao

Spring vegetables salad with lemon basil dressing

雜菜沙律配檸檬香草汁

\$125.00



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



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 de mar

Baked fresh Sea Bass in Formosa River salt crust or grilled 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



CARNES

Meat

肉類

Arroz de Pato de Lisboa

Duck leg confit

特式焗鴨飯伴油封鴨腿

\$260.00

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



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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