

## 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

#### Carpaccio de vieira com salada de Bacalhau

Scallop carpaccio with Bacalhau salad

帶子薄片配馬介休沙律

or

#### Fígado de pato com figos e vinho e do porto português

Duck liver with figs and Portuguese port wine

鴨肝伴無花果配葡國砵酒汁

Portal do Fidalgo, Alvarinho 2017

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### SOPAS / SOUPS / 湯

#### Da Lisboa Antiga - Caldo Verde

Caldo Verde soup with chorizos

葡式青菜湯配葡式肉腸

or

#### Consommé de carne com ravioli de rabo de boi

Beef consommé with ox-tail ravioli

牛肉清湯配牛尾雲吞

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### MARISCO / SEAFOOD / 海鮮

#### Robalo tostado com fritada de brócolis

Pan-seared sea bass with broccoli frittata

輕煎鱸魚伴西蘭花蛋餅

or

#### Peixe mandarim com molho de gengibre de frutos do mar

Mandarin fish with ginger seafood sauce

桂花魚配生薑海鮮汁

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### CARNES / MEAT / 肉類

#### Cordeiro T-bone com berinjela e vegetais

Lamb T-bone with eggplant and mixed vegetables

T骨羊扒配茄瓜及雜菜

or

#### Porco ibérico estufado ao molho piri-piri

Stewed Iberico pork in piri-piri sauce

葡式辣汁燴黑毛豬

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

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

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**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**

**Carpaccio de carne grelhada com camarão piri-piri**

Seared beef carpaccio with piri-piri king prawn

輕燒牛肉薄片伴葡式辣汁大蝦

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**Sopa de creme de cogumelos porcini com tortellini de vieira**

Porcini mushroom cream soup with scallop tortellini

牛肝菌忌廉湯配帶子雲吞

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**Bacalhau assado com Bacalhau e molho de tomate**

Baked cod fish with Bacalhau and tomato sauce

焗鱈魚伴馬介休配番茄汁

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**Pombo francês assado com mistura de vegetais e batata**

Roasted French pigeon with mixed vegetables and potato

燒法國白鴿配雜菜及薯仔

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**Sobremesas**

Homemade dessert

特式甜品

**\$580.00 per person**

Guincho  
a  
Galera



葡國餐廳

## 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)

#### Bacalhau samosa

Bacalhau samosa

馬介休咖喱角

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

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#### 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

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#### Combinação de grelhador a carvão servido com legumes grelhados

(Camarão grande, bebê abalone, costelinha de novilho, costela de porco preto ibérico,  
meio frangüinho e perna de pato Francês)

Charocal grilled combination served with grilled vegetables

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

燒烤拼盤配烤雜菜

(龍蝦、鮑魚仔、牛小排、黑豬骨、春雞(半隻)及法國鴨腿)

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#### 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 raviólo 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**

**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**

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**ACEPIPES**  
**Appetizers**  
開胃菜

**Amêijças "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**

## **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**

#### **Fígado de pato corado com figos e girolles salteados em Porto**

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

葡國味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**



**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 de mar**

Baked fresh Sea Bass in Formosa River salt crust or grilled with mixed seafood

鹽焗鱸魚伴烩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**

## **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**