



## 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

**Bochecha de porco preto ibérico frita com espargos tailandeses e molho tártaro**

Deep-fried Iberian black pork cheek with Thai asparagus and tartar sauce

酥炸伊比利亞黑豬面頰肉配泰國蘆筍及他他醬汁

or

**Marisco piri-iri português com salada mista de legumes**

Portuguese piri-iri seafood with mixed vegetable salad

葡式辣汁海鮮配雜菜沙律

**Portal do Fidalgo, Alvarinho 2017**

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### SOPAS / SOUPS / 湯

**Consomê de pombo com rolo de carne de trufa negra**

Pigeon consommé with black truffle meatloaf

鴿清湯伴黑菌肉卷

or

**Da Nazaré - Sopa de Peixe**

Fish soup in "Nazaré" style

傳統葡式魚湯

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### MARISCO / SEAFOOD / 海鮮

**Linguado frito com vieira e molho de manteiga de limão**

Pan-fried whole sole with scallop and lemon butter sauce

香煎原條龍脷伴帶子及檸檬牛油汁

or

**Robalo grelhado com lula e molho de tomate picante**

Pan-seared sea bass with squid and spicy tomato sauce

香煎鱸魚配鮮魷及辣茄汁

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### CARNES / MEAT / 肉類

**Franço cozido lentamente e cogumelos mistos**

Slow cooked chicken and mixed mushrooms

慢煮春雞配雜蘑菇

or

**Pernil de cordeiro estufado ao molho de vinho tinto com legumes**

Stewed lamb shank in red wine sauce with mixed vegetables

紅酒燴羊膝配雜菜

**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 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**

**Camarões fritos com alho e salada de pomelo**

**Pan-fried prawns with garlic and pomelo salad**

蒜蓉扒大蝦伴柚子沙律

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**Consommé de cogumelos com ravioli**

**Mushroom consommé with ravioli**

蘑菇清湯配雲吞

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**Arroz de marisco da nossa nobreza, com lavagante,  
chocos e amêijoas**

**Seafood rice with Boston lobster, baby cuttlefish and clams**

特式海鮮飯: 波士頓龍蝦、墨魚仔及蜆

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**Carré de borrego assado com batatas crocantes e molho de Morel**

**Roasted rack of lamb with crispy potatoes and morel sauce**

炭燒羊架配脆薯片及羊肚菌汁

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**Sobremesas**

**Homemade dessert**

特式甜品

**\$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)

#### Choco bebê grelhado com salada de abacaxi dourado

Grilled baby cuttlefish with golden pineapple salad

扒墨魚仔配金菠蘿沙律  
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, abalone, Hokkaido scallop, beef short rib, spring chicken (half) and lamb cutlets)

meio frango 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)

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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 DO CHEFE**  
**Chef Recommendation**  
廚師精選推介

**Vieiras grelhadas com salada Portuguesa**

Seared scallop with Portuguese salad

輕煎帶子伴葡國沙律

**\$210.00**

**Camarões grandes grelhados 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**

**Costelinha de porco preto grelhada com batata nova**

Grilled black pork ribs with baked new potato

香燒黑豬骨配焗新薯

**\$280.00**

**Bife de lombo grelhado 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

**\$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)

**Pastéis de Bacalhau**

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**

#### **Casquinha de 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 puré 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**

**Filete de garoupa tostado com molho 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 da Ria Formosa ou assado com frutos do 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, com 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**



## **CARNES**

### **Meat**

### **肉類**

#### **Carne de porco preto à "Alentejana"**

"Alentejo" style black pork with clams

葡式黑豬配蜆

**\$280.00**

#### **Leitão assado com puré de batata e legumes mistos**

Roasted suckling pig with mashed potato and mixed vegetables

葡式燒乳豬伴薯蓉及雜菜

**\$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 de côco**

Portuguese chicken with coconut flavoured steamed rice

葡國雞配椰香飯

**\$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 de trufa preta e 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 vinho do Porto e gelado de caramelo**

Chocolate fondant with caramel ice-cream

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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