



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

Camarão crocante com carne de caranguejo e salada de manga

Crispy shrimp with crabmeat and mango salad

脆皮蝦配蟹肉芒果沙律

or

Carpaccio de carne grelhada com pimenta e salada de rúcula

Pan-seared pepper beef carpaccio with arugula salad

輕煎牛肉薄片配火箭菜沙律

Portal do Fidalgo, Alvarinho 2017

SOPAS / SOUPS / 湯

creme de cogumelos com ravioli

Mushroom cream soup with ravioli

蘑菇忌廉湯配雲吞

or

Da Lisboa Antiga - Caldo Verde

Caldo Verde soup with chorizos

葡式青菜湯配葡國腸

MARISCO / SEAFOOD / 海鮮

Linguado assado envolto com nori e molho de crustáceos

Baked halibut wrapped with Nori and crustacean sauce

焗比目魚配紫菜及海鮮汁

or

Peixe Mandarin grelhado com lula e molho de vinho branco

Pan-seared mandarin fish with squid and white wine sauce

輕煎桂花魚配鮮魷及白酒汁

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 com misto de legumes e molho de vinho do Porto

Baked Ox-tail with mixed vegetables and port wine sauce

焗牛尾配雜菜及砵酒汁

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

Salada de lagosta com frutas tropicais e molho de vinagre de jerez

Lobster salad with tropical fruit and sherry vinegar dressing

龍蝦沙律配鮮果雪梨醋汁

Consomê de pombo com rolo de carne de trufa negra

Pigeon consommé with black truffle meat roll

鴿清湯伴黑菌肉卷

Filé de garoupa assado com feijão verde e molho de vinho branco

Pan-seared tiger garoupa fillet with green bean and white wine sauce

輕煎虎斑配青豆及白酒汁

Costela bovina defumada de applewood com misto de vegetais e molho de trufa

Applewood smoked beef short ribs with mixed vegetables and truffle sauce

蘋果木煙燻牛肋骨配雜菜及黑菌汁

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)

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

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, 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)

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 manjeriça

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

Suflê (Limão, Gengibre, Grand Marnier)

Soufflé (Lemon, Ginger, Grand Marnier)

梳乎厘

(檸檬, 薑, 橙味甜酒)

\$70.00

Prato de Queijos

Cheese platter

特選芝士拼盤

\$150.00