

SET LUNCH MENU

ENTRADA E SOPA / STARTER AND SOUP / 前菜及湯

Carne de sapateira com salada de abacate e mozzarella

Crabmeat with avocado and mozzarella salad

蟹肉牛油果水牛芝士沙律

ou or 或

“Bacalhau Cordon Bleu” e vieiras com molho de tomate e açafrão

“Bacalhau Cordon Bleu” and scallops with saffron tomato sauce

“藍帶馬介休卷”伴帶子配番紅花番茄汁

ou or 或

Consomê de frango com lagosta

Chicken consommé with lobster

雞清湯伴龍蝦肉

ou or 或

Creme de porcini com tortellini de camarão

Cream of porcini with shrimp tortellini

牛肝菌忌廉湯伴蝦肉雲吞

Bacalhã, Chardonnay, Portugal, 2022

MARISCO / SEAFOOD / 海鮮

Cherne grelhado com molho de gengibre

Pan-seared grouper with ginger sauce

香煎石斑魚配薑汁

ou or 或

Bacalhau branco assado com chouriço e favas

Roasted white cod with chorizo and fava beans

烤白鱈魚伴葡國肉腸及蠶豆

CARNES / MEAT / 肉類

Costela Wagyu estufada em vinho tinto português e camarão real

Stewed Wagyu short rib in Portuguese red wine and king prawn

葡式紅酒燉牛肋條拼大蝦

ou or 或

Carré de borrego assado com canelones de beringela e molho de alho

Roasted lamb racks with aubergine cannelloni and garlic sauce

燒羊架伴茄子卷配蒜香汁

Cantino Terlan, Winhl, Sauvignon Blanc, Italy, 2022/Roquette & Cazes Tinto, Douro Valley, Portugal, 2019

2 pratos 2 courses 兩道菜 \$380 / 3 pratos 3 courses 三道菜 \$450

Adicional de \$180 para uma combinação de vinho de 2 taças

Additional \$180 for a 2-glass wine pairing

另加額外\$180配兩杯餐酒

Todos os conjuntos acima vêm com sobremesa ou prato de queijo, além de café ou chá e pequenos doces

All the above sets come with dessert or cheese platter plus coffee or tea and small confectionery

以上套餐均奉送甜品或芝士拼盤及咖啡或茶和小甜點

Todos os preços estão em MOP e sujeitos à taxa de 10%

All prices are in MOP and subject to 10% service charge

以上價目以澳門元為單位並需另加壹服務費



MENU DE DEGUSTAÇÃO

Tasting Menu

品嘗套餐

Não disponível a 14 de fevereiro de 2025

Not available on February 14, 2025

不適用於 2025 年 2 月 14 日

Lagosta de Boston com abacate e salada de frutas tropicais

Boston lobster with avocado and tropical fruit salad

波士頓龍蝦牛油果熱帶水果沙律

Taittinger, 'Brut Réserve', Champagne, France, N.V.

Consommé de rabo de boi com ravioli de cogumelos shiitake

Oxtail consommé with shiitake mushroom ravioli

牛尾清湯伴香菇雲吞

Rocambole de bacalhau e robalo com choco e molho piri-piri

Bacalhau and sea bass roulade with cuttlefish and Piri-Piri sauce

馬介休鱸魚卷拼墨魚配葡式辣汁

Bacalhôa, Chardonnay, Portugal, 2022

Leitão assado e vieiras com legumes da época

Roasted suckling pig and scallops with seasonal vegetables

葡式燒乳豬伴帶子及時令蔬菜

Château Fleur-Cardinale, Saint-Émilion Grand Cru Classé, Bordeaux, France, 2012

Sobremesa

Dessert

特色甜品

Café ou chá e pequenos doces

Coffee or tea and small confectionery

咖啡或茶及小甜點

\$680 por pessoa per person 每位

Adicional de \$280 para uma combinação de vinho de 3 taças (100 ml por taça)

Additional \$280 for a 3-glass wine pairing (100 ml per glass)

另加\$280配餐酒 (每杯 100毫升)

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Menu de grelhados de fim de semana

Weekend Grill Menu

週末燒烤套餐

Somente sextas à noite e sábados
Friday evenings & Saturdays only
逢週五晚及週六供應

Tempura de ostra com molho piri-piri

Oyster tempura with Piri-Piri sauce

天婦羅生蠔配葡式辣汁
ou or 或

Samosa de bacalhau com salada de linguiça portuguesa

Bacalhau samosa with Portuguese sausage salad

香脆馬介休三角餃拼葡式肉腸沙律

Consommé de tomate com ravioli de carne de caranguejo

Tomato consommé with crab meat ravioli

番茄清湯伴蟹肉雲吞
ou or 或

Caldo Verde com chouriço

Caldo Verde with chorizo

葡式薯蓉青菜湯伴葡國肉腸

Seleção de grelha:

Camaries reais, vieiras de Hokkaido, miso bacalhau, meio frango,
costelinha preta, costelinha de boi, croquete de cebola, cogumelos selvagens e salada Caesar

Grill selection:

King prawns, Hokkaido scallops, miso black cod, half spring chicken,
black pork ribs, beef short ribs, onion croquette, wild mushrooms and Caesar salad

燒烤拼盤:

大蝦、北海道帶子、鱈魚西京燒、春雞半隻、
黑豬骨、牛小排、洋蔥脆卷、野菌及凱撒沙律

Prato de sobremesa

Dessert platter

特色甜品拼盤

\$1150

Para 2 pessoas for 2 people 兩位用

\$650 Alonso del Yerro, Ribera del Duero, Spain, 2004 (750 ml)

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SELEÇÃO PORTUGUESA
Portuguese Selection
葡萄牙特色菜

Prato de assinatura portuguesa:

**Presunto e melão portugueses, polvo picante,
bolinho de peixe Bacalhau, salsicha portuguesa grelhada**

Portuguese signature platter:

**Portuguese ham and melon, spicy octopus,
Bacalhau fish cake, grilled Portuguese sausage**

葡國特色拼盤:

**葡國火腿伴哈密瓜、香辣八爪魚、
馬介休魚餅、烤葡式肉腸**

\$200

Presunto Ibérico Português 24 meses "Reserva" com melão

Portuguese Iberico dry-cured ham 24 months "Reserva" with cantaloupe

葡萄牙伊比利亞黑毛豬 24個月"珍藏"風乾火腿伴蜜瓜

\$190

Camarão gigante birmanês grelhado à portuguesa

Grilled Burmese jumbo king prawn in Portuguese style

葡式烤緬甸四頭大蝦

\$260

SELEÇÃO PORTUGUESA
Portuguese Selection
葡萄牙特色菜

Pastéis de Bacalhau

Bacalhau fritters

酥炸馬介休球

\$190

Bacalhau Cozido

Traditional poached Bacalhau in olive oil

傳統白烩馬介休

\$180

Bacalhau frito com carne de caranguejo e molho de pasta de camarão com coentro

Shallow-fried Bacalhau with crab meat and cilantro shrimp paste sauce

輕炸馬介休配蟹肉及蝦醬芫茜汁

\$190

"Bacalhau ã Brás" - Ovos mexidos de bacalhau

"Bacalhau ã Brás" - Bacalhau scrambled eggs

布拉斯式馬介休炒雞蛋

\$170

"Bacalhau com natas"

Baked Bacalhau with potato in cream sauce

焗忌廉薯粒馬介休

\$80

SELEÇÃO PORTUGUESA
Portuguese Selection
葡萄牙特色菜

Frango africano com legumes variados

African chicken with assorted vegetables

鐵板非洲雞伴雜菜

\$300

Frango à portuguesa com arroz de coco cozido no vapor

Portuguese chicken with steamed coconut rice

葡國雞配椰香飯

\$290

Costelinha de porco preto grelhada com batatas assadas

Grilled black pork ribs with baked potatoes

香燒黑豬骨伴焗薯

\$280

Carne de porco preta assada à portuguesa e vieiras

Portuguese braised black pork and scallops

葡式黑豬肉煮帶子

\$290

Leitão assado com puré de batata e legumes variados

Roasted suckling pig with mashed potato and assorted vegetables

葡式燒乳豬伴薯蓉及雜菜

\$340

Arroz de pato assado com confit de perna de pato

Baked duck rice with duck leg confit

焗鴨飯伴油封鴨腿

\$290

Costela Wagyu estufada à portuguesa com camarão rei

Portuguese stewed Wagyu short rib with king prawn

葡式燉牛肋條配大蝦

\$280

RECOMENDAÇÃO DO CHEFE
Chef's Recommendation
廚師推介

Carpaccio de carne com salada de rúcula

Beef carpaccio with arugula salad

生牛肉薄片配火箭菜沙律

\$170

Caranguejo de casca mole frito com salada de tomate e molho de caril

Shallow-fried soft shell crab with tomato salad and curry dressing

輕炸軟殼蟹伴番茄沙律配咖喱汁

\$150

Ravióli de vieiras com camarão e molho cremoso de caranguejo

Scallop ravioli with scampi and crab meat cream sauce

帶子雲吞伴深海小龍蝦配蟹肉忌廉汁

\$220

Terrina de fígado de pato com redução de vinagre balsâmico

Duck liver terrine with balsamic vinegar reduction

鴨肝凍批配香濃黑醋醬

\$170

Camarões vermelhos espanhóis grelhados (2 unidades) com cogumelos morel

Pan-seared Spanish red prawns (2 pieces) with morel mushrooms

香煎西班牙紅蝦 (兩隻) 配羊肚菌

\$700

ENTRADAS

Starters

前菜

Salada de mussarela com purê de abacate, tangerina e beterraba

Mozzarella salad with avocado, mandarin orange and beetroot purée

水牛芝士沙律配牛油果、柑橘及紅菜頭蓉

\$160

Carpaccio de Polvo com Croquete de Sapateira ao Molho de Piri-Piri

Octopus carpaccio with crab meat croquette and Piri-Piri sauce

八爪魚薄片配香脆蟹肉卷伴葡式辣汁

\$170

Salada de lagosta grelhada com frutas tropicais e molho de vinagre de xerez

Grilled lobster salad with tropical fruits and sherry vinegar dressing

烤龍蝦沙律配熱帶水果及些利醋

\$260

Vieiras de Hokkaido grelhadas com caviar e molho de crustaceos

Pan-seared Hokkaido scallops with caviar and crustacean sauce

香煎北海道帶子伴魚子醬配海鮮汁

\$220

Caranguejo recheado assado com casca

Baked stuffed crabmeat in shell

焗釀蟹蓋

\$190

SOPAS
Soups
湯

Pombo consomê com tortellini de cogumelos

Pigeon consommé with mushroom tortellini

乳鴿清湯伴雜菌雲吞

\$90

Caldo Verde com chouriço

Caldo Verde with chorizo

葡式薯蓉青菜湯伴葡國肉腸

\$90

Sopa de peixe à moda da Nazaré

Fish soup in "Nazaré" style

葡式魚湯

\$160

Bisque de lagosta com tortellini de carne de caranguejo

Lobster bisque with crabmeat tortellini

龍蝦湯伴蟹肉雲吞

\$160

MARISCO
Seafood
海鮮

Linguado Dover grelhado com vieiras e camarões, molho de manteiga de limão

Pan-seared Dover sole with scallops and shrimps, lemon butter sauce

香煎龍利魚伴帶子及蝦配檸檬牛油汁

\$560

Filete de robalo biológico grelhado com molho à portuguesa

Grilled organic sea bass fillet with Portuguese sauce

烤有機鱸魚柳配葡式醬汁

\$250

Filé de garoupa assado com molho de creme de gengibre

Roasted grouper fillet with ginger cream sauce

燒石斑魚柳配忌廉薑汁

\$270

Filé de bacalhau assado com ovos de salmão e molho de crustáceos

Baked cod fillet with salmon roe and crustacean sauce

焗鱈魚柳伴三文魚籽配海鮮汁

\$350

Arroz de marisco com lagosta de Boston, camarões e vieiras

Seafood rice with Boston lobster, shrimps and scallops

海鮮飯伴波士頓龍蝦、蝦及帶子

\$580

Cataplana portuguesa de frutos do mar

Portuguese seafood cataplana

葡萄牙海鮮鍋

\$780

SELEÇÃO PREMIUM DE BIFE E CORDEIRO
Premium Steak and Lamb Selection
精選牛扒及羊

Saga Japonesa A5 Wagyu striploin

Japanese Saga A5 Wagyu striploin

日本佐賀和牛西冷扒

\$720

Lombo de carne Prime Angus certificado pelo USDA dos EUA

U.S. USDA Certified Prime Angus beef tenderloin

美國農業部認證頂級安格斯牛柳

\$580

Ribeye Prime certificado pelo USDA dos EUA

U.S. USDA Certified Prime ribeye

美國農業部認證頂級肉眼牛扒

\$480

Carré de cordeiro da Nova Zelândia

New Zealand lamb rack

紐西蘭羊架

\$380

SOBREMESAS E QUEIJOS

Desserts and Cheese

甜品及芝士

Clementina gratinada com sorvete de tangerina

Clementine gratin with mandarin sorbet

烤奶油柑橘酥伴橘子雪葩

\$130

Torta de maçã crocante com sorvete de baunilha

Crispy apple pie with vanilla ice cream

薄脆蘋果批伴香草雪糕

\$120

Tarte de figo com vinho do Porto, servida com gelado de caramelo

Fig tart with Port wine, served with caramel ice cream

砵酒無花果撻伴焦糖雪糕

\$150

Tiramisu

Tiramisu

提拉米蘇

\$100

Fondant de chocolate com banana caramelada e sorvete

Chocolate fondant with caramel banana and ice cream

流心朱古力蛋糕伴焦糖香蕉及雪糕

\$130

Suflê (limão ou gengibre ou Grand Marnier sabor)

Soufflé (lemon or ginger or Grand Marnier flavour)

梳乎厘 (可選檸檬或薑或橙味甜酒味道)

\$80

Prato de Queijos

Cheese platter

精選芝士拼盤

\$150

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COMIDA VEGETARIANA
Vegetarian Food
素食

Salada mista de legumes com vinagrete de limão

Mixed vegetable salad with lemon vinaigrette

雜菜沙律配檸檬油醋汁

\$140

Sopa de cogumelos selvagens

Wild mushroom soup

野菌濃湯

\$80

Sopa de milho doce com cream cheese

Sweet corn chowder with cream cheese

粟米周打湯伴忌廉芝士

\$80

"Ratatouille" assado à portuguesa

Baked "Ratatouille" in Portuguese style

葡式烤普羅旺斯燉菜

\$240

COMIDA VEGETARIANA
Vegetarian Food
素食

Legumes da época grelhados com polenta e pesto de coentros
Grilled seasonal vegetables with polenta and coriander pesto
扒時蔬伴玉米蓉配芫茜香蒜醬
\$240

Bife de coalhada grelhada com espargos e trufas
Grilled bean curd steak with asparagus and truffle
扒豆腐伴蘆筍及黑松露
\$280

Arroz estufado à portuguesa com tomate, alcachofra e favas
Portuguese stewed rice with tomato, artichoke and broad beans
葡式燴飯伴番茄、雅枝竹和蠶豆
\$280

Prato de frutas frescas
Fresh fruit platter
鮮雜果拼盤
\$120