

Macanese Gala Dinner Menu

Tasting of famous Portuguese appetizers

*Roasted suckling pig with hoisin sauce and orange
Foie gras terrine with macerated purple figs and Port wine jelly
48 month cured Pata negra ham with Shizuoka melon
Salted cod fish fritter with olive coulis*



Soup

Portuguese tomato soup with julienne of vegetable and Portuguese olive oil



Seafood

*Confit lobster with curried coconut espuma,
Carrot-ginger puree and cashew nut crumble*



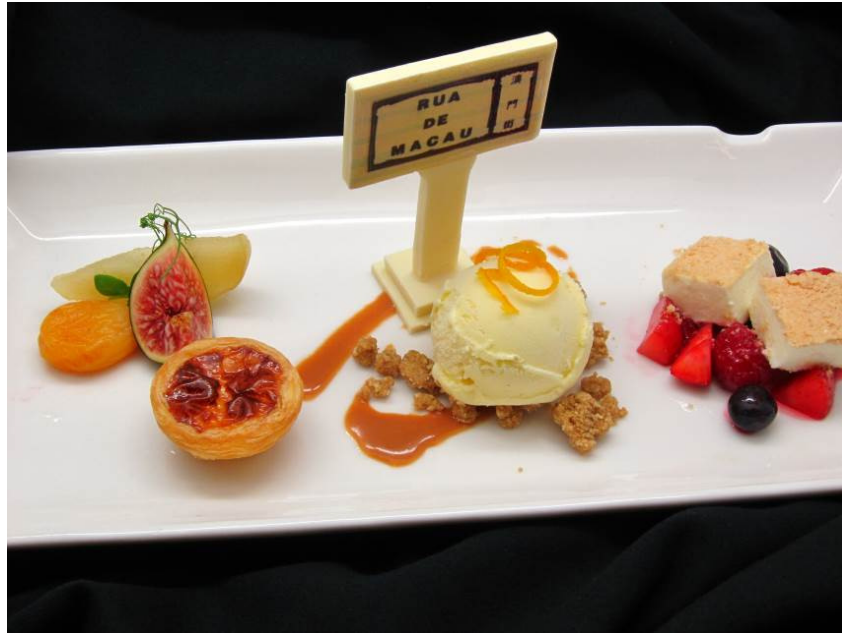
Main

*Braised veal cheek, with Portuguese baked duck rice,
Black truffle and Douro red wine sauce*



Dessert

*Summer berry Serradura, Mini Portuguese egg custard tarts
Amarguinha almond liqueur poached fruits, Vanilla ice cream*



Coffee, Decaffeinated Coffee and Selection of Herbal Tea

