

希雅度品味之旅

Chiado Degustation Journey

餐前小食 Amuse Bouche

炙烧吞拿鱼片、腌制蔬菜、番茄鞑鞑
Tuna tataki, vegetable escabeche, tomato tartare
Lombo de atum braseado, escabeche de legumes, tártaro de tomate

慢煮龙虾、玉米、大葱、杏仁乳沫
Lobster, corn, leek, almond emulsion
Lagosta, milho, alho francês, emulsão de amêndoa

油封乳猪、芜菁泥、腌制洋葱、黑椒汁
Suckling pig confit, turnip top purée, pickled onions, pepper jus
Leitão confitado, puré de grelos, pickles de cebola, molho de pimenta

Supplementary

烤和牛西冷、芹菜萝卜、香蕉酸甜酱、烧烤汁
Wagyu striploin, parsnips, banana chutney, barbecue jus
Vazia Wagyu, pastinaca, chutney de banana, molho barbecue
另加澳門元288 MOP288

蛭子烩饭、带子、青咖喱油
Razor clams rice, scallop, green curry oil
Arroz de lingueirão, vieira, óleo de caril verde

海茴香、蜜瓜、高汤
Sea fennel, honeydew melon, dashi
Funcho do mar, melão, dashi

巧克力炸弹、咸味焦糖、榛子雪糕
Chocolate bomb, salted caramel, hazelnut sorbet
Bomba de chocolate, caramelo salgado, sorbet de avelã

每位澳門元 898+ (另加澳門元488+ 搭配葡萄酒)
MOP 898+ per person (additional MOP 488+ with wine pairing)