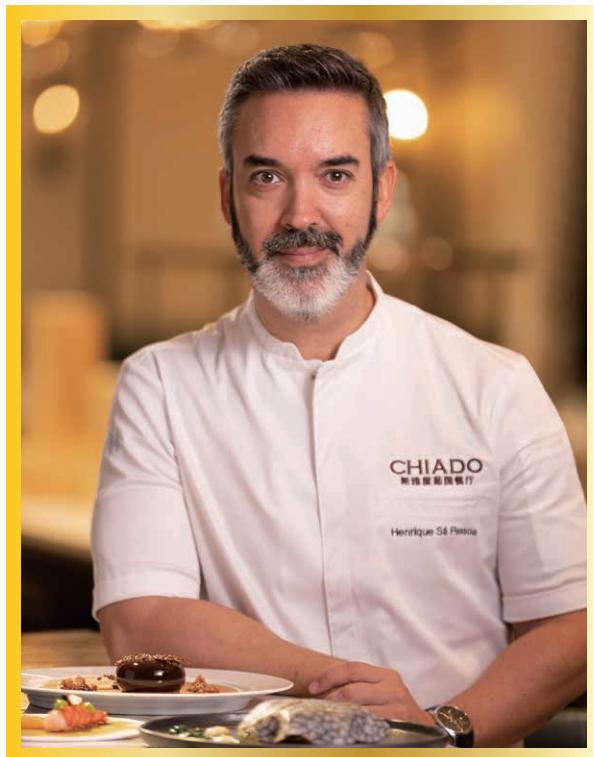


**CHIADO**  
希雅度葡国餐厅



*Henrique Sá Pessoa*

米其林二星主厨  
2 MICHELIN Starred Chef

还原葡萄牙的传统美食,展现环球旅行的风味和对亚洲饮食的热爱,是希雅度厨师创造美味的源泉。我们用心准备每一道菜品,希望为您带来最美的用餐体验。跟随主厨Henrique Sá Pessoa,踏上一场独特的美食之旅,让我们一起感受美食之旅的情感与美好,让您的味蕾得到极致的享受。

Portuguese traditional cuisine, world exploration and the passion for Asian flavours are the creative sources of the chefs at Chiado, leading diners into a sophisticated experience in contemporary Portuguese food. Embark on a journey with Celebrity Chef Henrique Sá Pessoa to enjoy dynamic indulgence of tastes and aromas that will leave you with memories to cherish forever.

# 希雅度品味之旅

## Chiado Degustation Journey

### 餐前小食 Amuse Bouche

烤章鱼、辣椒杏仁味噌酱、嫩芦笋  
Roasted octopus, miso romesco, baby asparagus  
Polvo, miso romesco, espargos

龙虾奶油汤、玉米面包、香菜慕斯  
Lobster cream, corn bread crisp, coriander mousse  
Creme de lagosta, pão de milho crocante, mousse de coentros

油封乳猪、芜菁泥、腌制洋葱、黑椒汁  
Suckling pig confit with turnip top purée, pickled onions, pepper jus  
Leitão confitado, puré de grelos, picles 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  
另加澳门元288 MOP288

蛏子烩饭、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 and 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

每位澳门元888+ (另加澳门元488+ 搭配葡萄酒)  
MOP 888+ per person (additional MOP 488+ with wine pairing)

所有价格以澳门元计算，并须另加 10% 服务费。All prices in MOP and subject to 10% service charge.

# 希雅度海之飨宴

## “Costa a Costa” Degustation Journey

### 餐前小食

Amuse Bouche

### 炙烧吞拿鱼片、腌制蔬菜、番茄鞑靼

Tuna tataki, vegetable escabeche, tomato tartare

Lombo de atum braseado, escabeche de legumes, tártaro de tomate

### 红虾、烩面包、海藻

Red prawn, bread stew, sea lettuce

Carabineiro, açorda, alface do mar

### 大西洋海鱼贝壳汤、海藻、洋葱高汤

Atlantic fish and shellfish soup, seaweed, onion broth

Peixe do Atlântico e marisco, algas e caldo de cebola

### 大西洋哈克鱼、蛏子、烤蘑菇、白汁

Hake, razor clams, grilled mushroom, fricassee sauce

Pescada, lingueirão, cogumelo grelhado, molho fricassé

### 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

另加澳门元288 MOP288

### 安康鱼与龙虾烩饭、番茄、香菜

Monkfish and lobster rice, tomato, coriander

Tamboril e arroz de lavagante, tomate e coentros

### 海茴香、蜜瓜、高汤

Sea fennel, honeydew melon, dashi

Funcho do mar, melão, dashi

### 海韵柚子雪芭、糖霜海藻

Sea flavors and citrus, yuzu sorbet, crystallized algae

Mar e citrinos, sorbet de yuzu, algas cristalizadas

每位澳门元1,388+ (另加澳门元488+ 搭配葡萄酒)

MOP 1,388+ per person (additional MOP 488+ with wine pairing)

所有价格以澳门元计算，并须另加 10% 服务费。All prices in MOP and subject to 10% service charge.

# 前菜

## Entreés

## Entradas

### ◆ 烤章鱼、辣椒杏仁味噌酱、嫩芦笋

Roasted octopus, miso romesco, baby asparagus

Polvo assado, miso romesco, espargos

\$248

### 香煎鸭肝、苹果、坚果麦片、红菜头、咖啡

Foie gras, apple, granola, beetroot, coffee

Foie gras, maçã, granola, beterraba, café

\$248

### 龙虾奶油汤、玉米面包、香菜慕斯

Lobster cream, corn bread crisp, coriander mousse

Creme de lagosta, pão de milho crocante, mousse de coentros

\$248

### ◆ 炙烧吞拿鱼片、腌制蔬菜、番茄鞑靼

Tuna tataki, vegetable escabeche, tomato tartare

Lombo de atum braseado, escabeche de legumes, tártaro de tomate

\$268

### ◆ 红虾、烩面包、海藻

Red prawn, bread stew, sea lettuce

Carabineiro, açorda, alface do mar

\$298

### ◆ 厨师推荐 Chef's Special Especialidade do Chefe

所有价格以澳门元计算，并须另加 10% 服务费。All prices in MOP and subject to 10% service charge.

# 主菜

## Main Courses

## Pratos Principais

### ◆ 油封乳猪、芜菁泥、腌制洋葱、黑椒汁

Suckling pig confit with turnip top purée, pickled onion, pepper jus  
Leitão confitado com puré de grelos, picles de cebola, molho de pimenta

\$328

### ◆ 葡式鳕鱼、慢煮蛋黄、洋葱泥

“Cobblestreet” salted cod, egg yolk, onion purée  
Calçada de bacalhau, gema confitada, puré de cebola

\$338

### ◆ 蝦子烩饭、带子、青咖喱油

Razor clams rice, scallop, green curry oil  
Arroz de lingueirão, vieira, óleo de caril verde

\$398

### 香煎羊柳、红椰菜玉米面包、烟熏茄子

Lamb, red cabbage Alentejo migas, smoked eggplant  
Borrego, migas de cove roxa, beringela fumada

\$448

### 大西洋哈克鱼、蛏子、烤蘑菇、白汁

Hake, razor clams, grilled mushroom, fricassee sauce  
Pescada, lingueirão, cogumelo grelhado, molho fricassé

\$488

### ◆ 龙虾什锦海鲜烩饭

Braised seafood rice with lobster, red prawns, banana prawns, mussels, clams, fresh coriander  
Arroz de marisco com lagosta, carabineiro, camarão, mexillões, amêijoa, coentros frescos

\$498

### 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

\$588

### ◆ 厨师推荐 Chef's Special Especialidade do Chefe

所有价格以澳门元计算，并须另加 10% 服务费。All prices in MOP and subject to 10% service charge.

甜品  
Desserts  
Sobremesas

奶香米饭布丁、藏红花冰淇淋、味噌焦糖  
Rice pudding foam, saffron ice cream, miso caramel  
Espuma de arroz doce, gelado de açafrão, miso de caramelo  
\$88

◆ 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  
\$98

◆ 海韵柚子雪芭、糖霜海藻  
Sea flavors and citrus, yuzu sorbet, crystallized algae  
Mar e citrinos, sorbet de yuzu, algas cristalizadas  
\$98

◆ 厨师推荐 Chef's Special Especialidade do Chefe

所有价格以澳门元计算，并须另加 10% 服务费。All prices in MOP and subject to 10% service charge.