

希雅度寻味之旅
“Memórias” Degustation Journey

腌制带子、红虾、番茄冻

Scallop, prawn, citric

Vieiras, camarão, citrinos

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蛤蜊香菜玉米糊、蒜蓉蛤蜊汁、黄油慢煮龙虾、四川花椒油

Clam and coriander xerém, bulhão pato sauce, glazed lobster, Sichuan pepper oil

Xerém de amêijoas e coentros, molho de bulhão pato, lagosta glaceada,

óleo de pimenta de Sichuan

🌿 Quinta da Romaneira Branco Reserva, Douro, 2023 🌿

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慢煮鳕鱼、野甘蓝、黑蒜泥

Cod, cabbage, black garlic

Bacalhau, couve, alho negro

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烤伊比利亚黑毛猪、花椰菜、萝卜培根汁

Black pork, cauliflower, radish and bacon jus

Presa de porco preto, couve-flor, rabano, jus de toucinho

🌿 Quinta das Marias "Out Of The Bottle", Dão, 2021 🌿

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葡萄牙“米尼奥”西冷、西芹根、蘑菇酸甜酱、红酒汁

"Minhota" striploin, celeriac, mushroom chutney, red wine jus

Vazia "Minhota", aipo bolbo, chutney de cogumelos, molho vinho tinto

另加澳门元 298 additional MOP 298

🌿 Dirk Niepoort, "Charme", Douro, 2011 🌿

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蜜瓜、樱桃番茄、番茄汁

Melon, cherry tomato, salsa brava

Melão, tomate cereja, salsa brava

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烟熏香草雪糕、苹果

Smoked vanilla and apple

Baunilha fumada e maçã

🌿 H.M. Borges Verdelho, 15 Years old 🌿

每位澳门元 1188+

MOP 1188+ per person

3 / 4 杯酒水搭配另加澳门元 398+ / 588+

3 / 4 glasses pairing additional MOP 398+ / 588+

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