

东方葡韵品味之旅 “Of Portuguese Origin” Degustation Journey

腌制鲮鱼、青番茄、青提、香菜、酸腌蔬菜
Cured yellowtail, green tomato, grape, coriander, escabeche
Lírio curado, tomate verde, uva, coentros, escabeche



珍珠意粉鲜贝汤、带子、蛭子、火腿、小葱
Shellfish canja, scallop, razor clam, cured ham, spring onion
Canja de bivalves, vieira, lingueirão, presunto, cebolinho



碳烤章鱼、红椒咖喱、野甘蓝、酸腌龙眼
Charcoal grilled octopus, red pepper curry, cabbage, pickled longan
Polvo na brasa, caril de pimentão, couve coração, longan em pickle



石斑鱼、红虾、红虾烩饭、藏红花、柠檬
Grouper and scarlet prawn, scarlet prawn rice, saffron, lemon
Garoupa e carabineiro, arroz de carabineiro, açafrão, limão

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和牛西冷、茼蒿、西班牙鸟嘴甜椒、马德拉酒肉汁
Wagyu striploin, turnip, piquillo pepper, Madeira wine jus
Vazia Wagyu, nabo, pimento piquillo, molho de vinho da Madeira

另加澳门元 338 Additional MOP 338



西瓜、罗勒雪葩、椰子
Watermelon, basil, coconut
Melancia, manjeriço, coco



巧克力、榛子、味噌
Chocolate, hazelnut, miso
Chocolate, avelã, miso

每位澳门元 1188+
MOP1188 + per person

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