ChiadoNewFoodMenuMay2019 Final-V2.pdf 1 2019-05-08 19:34:42

CHIADO
希雅度葡国餐厅

前菜 *Entradas — Entreés*

澳门币MOP

薄切伊比利亚风干火腿配腌制蜜瓜片 $98
Pata negra fatiado com melão marinado em vinho do porto e hortelã
Thinly sliced 24 month cured pata negra ham paired with marinated melon scented with white port and mint

蒜香辣椒炒鱿鱼和虾配樱桃茄蜜饯、火箭菜与干酪 $138
Camarão e lulinha salteados com alho e malagueta, compota de tomate cereja, rúcula e parmesão
Squid and prawns sautéed in chilli and garlic with cherry tomato compote, arugula and parmesan

❀ 香煎鸭肝配苹果、格兰诺拉麦片、红菜头与咖啡 $138
Foie gras grelhado, maçã, granola, beterrába e café
Seared foie gras, apple, granola, beetroot and coffee

❀ 香煎带子配豌豆、葡式香肠与鹌鹑蛋 $148
Vieiras com ervilhas, chouriço e ovo de codorniz
Pan fried scallops with green peas, chouriço sausage and quail eggs

❀ 炙烧金枪鱼片配腌制蔬菜与番茄韃靼酱 $168
Tataki de lombo de atum com escabeche de legumes e tártaro de tomate
Tuna tataki with vegetable escabeche and tomato tartare

主菜：海鲜
Pratos Principais: Peixe e Marisco — Main Courses: Seafood

❀ 葡式鳕鱼伴慢煮蛋黄与洋葱泥 $188
Bacalhau á Brás com gema de ovo a baixa temperatura e puré de cebola
Salted cod "À Brás" with slow cooked egg yolk and onion purée

烤葡式鳕鱼配鹰嘴豆泥与油醋汁 $228
Lombo de bacalhau assado com puré de grão e seu vinagrete
Roasted salted cod fillet with chickpea purée and chickpea vinaigrette

八爪鱼饭配葡萄牙香肠与柠檬泡沫 $238
Arroz de polvo com chouriço Alentejano e espuma de limão
Octopus rice with Alentejo chouriço sausage and lemon foam

炖煮大虾配甘薯泥、香茅与姜 $288
Cataplana de camarão tigre com batata doce perfumada com erva príncipe e gengibre
King Prawn Cataplana with sweet potato perfumed with lemongrass and ginger

海苔蒸黑鲈鱼配玉米料理与海蓬子炖蛤蜊 $298
Robalo ao vapor com algas, xerem de ameijoa e celicornia
Seaweed steamed sea bass with braised clams in cornmeal and salicornia

炖煮波士顿龙虾配甘薯泥、香茅与姜 $398
Cataplana de Lagosta com batata doce perfumada com erva príncipe e gengibre
Boston Lobster Cataplana with sweet potato perfumed with lemongrass and ginger

❀ 龙虾海鲜饭
Arroz de marisco com lagosta, carabineiro, camarão, mexilhões e ameijoa, aromatizado com coentros frescos
Braised seafood rice with lobster, red prawns, tiger prawns, mussels and clams, perfumed with fresh coriander
小/S - $298
大/L - $488

汤和沙拉 *Sopas e Saladas — Soups and Salads*

澳门币MOP

番茄香菜沙拉配意大利奶酪 $88
Salada de tomate e coentros com queijo fresco
Tomato and coriander salad with fresh cheese

烤小胡萝卜、干果与布格小麦、山羊奶酪及茴香油 $88
Cenourinhas assadas com bulgur de frutos secos, queijo e azeite de cominhos
Roasted baby carrots, dried fruits and herb bulgur, cheese cream and cumin oil

烤南瓜汤配椰子奶油、 虾与杏仁 （可提供纯素选择） $98
Sopa de abóbora assada com leite de coco, camarão e amêndoas
Roasted pumpkin soup with coconut cream, prawns and almonds
(Can be made Vegan upon request)

葡式八爪鱼沙拉配青豆、马铃薯、番茄与香菜 $138
Salada de polvo com batata, feijão verde, tomate e coentros
Octopus salad with green beans, potato, tomato and coriander

❀ 龙虾肉浓汤配香脆玉米与香菜 $148
Caldo de lagosta com milho crocante e coentros
Lobster Medalions in lobster broth with crunchy corn and coriander

主菜：肉类 *Pratos Principais: Carne — Main Courses: Meat*

煲仔焗鸡配蘑菇、培根、洋葱与番茄 $158
Frango na púcara com cogumelos, toucinho fumado, cebolinhas e tomate
Claypot braised chicken with mushrooms, bacon, shallots and tomato

❀ 24小时慢煮乳猪配甘薯泥、白菜苗与鲜甜橙 $188
Leitão confitado 24horas com puré de batata doce, pak choi e laranja
24 hours slow cooked suckling pork with sweet potato purée, bok choy and orange

炖黑毛猪面颊配红酒汁、香菜与薯泥 $198
Bochechas de porco preto estufadas em vinho tinto, salsa e pure de batata
Cheeks of Iberian pork braised in red wine and parsley with potato puree

❀ 烤羊里脊配芦笋、玉米面包、香蒜奶油汁、烤番茄与蛤蜊汁 $268
Lombo de borrego com migas de espargos, creme de alho, tomate assado e molho de amêijoas
Lamb tenderloin, asparagus and corn bread "migas", garlic cream, roasted tomato and clam sauce

葡式烤牛扒配风干火腿、白葡萄酒与芥末酱 $278
Bife á Portuguesa com presunto e molho de vinho branco e mostarda
Portuguese style prime beef tenderloin with Portuguese ham, white wine and mustard sauce

素食 *Vegetariano — Vegetarian*

葡式炒大葱伴慢煮蛋黄与橄榄 $138
"A Brás" com alho francês e azeitonas
Leeks cooked "À Brás" with olives

芦笋烩饭配豌豆、薄荷叶、火箭菜苗与干酪屑 $158
Risotto de espargos verdes com hortelã, rúcula e parmesão
Asparagus risotto with green peas and mint, arugula leaves and parmesan shavings

甜品 *Sobremesas — Desserts*

❀ 巧克力炸弹配咸味焦糖榛子雪糕 $68
Bomba de chocolate com caramelo salgado e gelado de avelã
Chocolate bombe with salted caramel and hazelnut ice-cream

香脆奶油酥配山莓果酱 $68
Pastéis de leite creme com molho de framboesas
Crispy vanilla parcels with raspberry coulis

水煮蛋白酥配香草肉桂与杏仁 $68
Farófias, creme inglês com baunilha de Madagascar e canela
Poached meringues with vanilla-cinnamon crème anglaise and almonds

❀ 海韵柑橘、柚子雪芭配糖霜海藻 $68
Mar e citrinos, sorvete de yuzu e algas cristalizadas
Flavors of the sea with citrus, yuzu sorbet and crystallized algae

什錦水果盘 $68
Prato de fruta
Assorted fruit platter

葡式什奶酪盘 $68
Seleção de queijos
Selection of artisanal Portuguese cheeses

❀ *Especialidade do Chefe* 厨师推荐 *Chef's Special*

所有价格须另加10%服务费。*All prices are subject to 10% service charge*