

前菜 *Entradas — Entreés*

澳门币 MOP

薄切伊比利亚风干火腿配腌制蜜瓜片 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	\$98
蒜香辣椒炒鱿鱼和虾配樱桃茄蜜饯、火箭菜与干酪 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	\$138
✿ 香煎鸭肝配苹果、格兰诺拉麦片、红菜头与咖啡 Foie gras grelhado, maçã, granola, beterrába e café Seared foie gras, apple, granola, beetroot and coffee	\$138
✿ 香煎帶子配豌豆、葡式香肠与鹌鹑蛋 Vieiras com ervilhas, chouriço e ovo de codorniz Pan fried scallops with green peas, chouriço sausage and quail eggs	\$148
✿ 炙烧金枪鱼片配腌制蔬菜与番茄韃鞑酱 Tataki de lombo de atum com escabeche de legumes e tártaro de tomate Tuna tataki with vegetable escabeche and tomato tartare	\$168

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 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	\$188
烤葡式鳕鱼配鹰嘴豆泥与油醋汁 Lombo de bacalhau assado com puré de grão e seu vinagrete Roasted salted cod fillet with chickpea purée and chickpea vinaigrette	\$228
八爪鱼饭配葡萄牙香肠与柠檬泡沫 Arroz de polvo com chouriço Alentejano e espuma de limão Octopus rice with Alentejo chouriço sausage and lemon foam	\$238
炖煮大虾配甘薯泥、香茅与姜 Cataplana de camarão tigre com batata doce perfumada com erva príncipe e gengibre King Prawn Cataplana with sweet potato perfumed with lemongrass and ginger	\$288
海苔蒸黑鲈鱼配玉米料理与海蓬子炖蛤蜊 Robalo ao vapor com algas, xerem de ameijoa e celicornia Seaweed steamed sea bass with braised clams in cornmeal and samphire	\$298
炖煮波士顿龙虾配甘薯泥、香茅与姜 Cataplana de Lagosta com batata doce perfumada com erva príncipe e gengibre Boston Lobster Cataplana with sweet potato perfumed with lemongrass and ginger	\$398
✿ 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

甜品 *Sobremesas — Desserts*

✿ 巧克力炸弹配咸味焦糖榛子雪糕 Bomba de chocolate com caramelo salgado e gelado de avelã Chocolate bombe with salted caramel and hazelnut ice-cream	\$68
香脆奶油酥配山莓果酱 Pastéis de leite creme com molho de framboesas Crispy vanilla parcels with raspberry coulis	\$68
水煮蛋白酥配香草肉桂与杏仁 Farófias, creme inglês com baunilha de Madagascar e canela Poached meringues with vanilla-cinnamon crème anglaise and almonds	\$68

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

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 Salada de tomate e coentros com queijo fresco Tomato and coriander salad with fresh cheese	\$88
烤小胡萝卜、干果与布格小麦、山羊奶酪及茴香油 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	\$88
烤南瓜汤配椰子奶油、虾与杏仁（可提供纯素选择） 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)	\$98
葡式八爪鱼沙拉配青豆、马铃薯、番茄与香菜 Salada de polvo com batata, feijão verde, tomate e coentros Octopus salad with green beans, potato, tomato and coriander	\$138
✿ 龙虾肉浓汤配香脆玉米与香菜 Caldo de lagosta com milho crocante e coentros Lobster Medallions in lobster broth with crunchy corn and coriander	\$148

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

煲仔焗鸡配蘑菇、培根、洋葱与番茄 Frango na púcara com cogumelos, toucinho fumado, cebolinhas e tomate Claypot braised chicken with mushrooms, bacon, shallots and tomato	\$158
✿ 24小时慢煮乳猪配甘薯泥、白菜苗与鲜甜橙 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	\$188
炖黑毛猪面颊配红酒汁、香菜与薯泥 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	\$198
✿ 烤羊里脊配芦笋、玉米面包、香蒜奶油汁、烤番茄与蛤蜊汁 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	\$268
葡式烤牛扒配风干火腿、白葡萄酒与芥末酱 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	\$278

素食 *Vegetariano — Vegetarian*

葡式炒大葱伴慢煮蛋黄与橄榄 "A Brás" com alho francês e azeitonas Leeks cooked "À Brás" with olives	\$138
芦笋烩饭配豌豆、薄荷叶、火箭菜苗与干酪屑 Risotto de espargos verdes com hortelã, rúcula e parmesão Asparagus risotto with green peas and mint, arugula leaves and parmesan shavings	\$158

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