

前菜

澳门币 MOP

Entradas — Entreés

薄切伊比利亚风干火腿配腌制蜜瓜 Pata Negra fatiado com melão marinado em vinho do porto e hortelã Thinly sliced 24 months cured Pata Negra ham paired with marinated melon scented with white port and mint	\$98
烤章鱼配辣椒杏仁味噌酱与嫩芦笋 Polvo, miso romesco, aspargos Roasted octopus, miso romesco, baby asparagus	\$138
葡式贝类伴柑橘香草与海藻沙拉 Bivalves, bulhão pato cítrico, salada de ervas e algas Shellfish from the Portuguese coast in a citrus marinade with herb and seaweed salad	\$148
✿ 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	\$158
✿ 香煎带子伴青豆与葡式香肠配芥末荷兰酱 Vieiras com ervilhas, chouriço e Holandês de mostarda Seared scallops with green peas, chouriço sausage and Hollandaise mustard	\$158
✿ 炙烧金枪鱼片配腌制蔬菜与番茄鞣酱 Tataki de lombo de atum com escabeche de legumes e tártaro de tomate Tuna tataki with vegetable escabeche and tomato tartare	\$168
野生大红虾意大利卷伴花椰菜奶油、贝类沙巴翁与三文鱼子 Canelone de Carabineiro, creme de couve flor, sabayon de marisco, ovas de salmão Red prawn cannelloni, cauliflower cream, shellfish sabayon and salmon roe	\$168

汤

Sopas — Soups

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
✿ 龙虾奶油汤配玉米面包与香菜慕斯 Creme de lagosta, pão de milho croquante e mousse de coentros Lobster cream soup with lobster medallions, corn bread crisp and coriander mousse	\$148

素食

Vegetariano — Vegetarian

葡式炒大葱伴慢煮蛋黄与橄榄 "A Brás" com alho frances e azeitonas Leeks sautéed "A Brás" with slow cooked egg yolk and olives	\$138
蘑菇烩饭伴烤贝罗蘑菇与亚速尔群岛奶酪 Risotto de cogumelos, portobello assado e queijo de Ilha Mushroom risotto, roasted portobello mushroom and Azores island cheese	\$158
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	\$158

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
草莓与红野莓伴椰子雪葩，开心果奶油与蛋白甜饼 Morangos e framboesas, sorbet de coco, creme de pistácios e merengue Strawberries and raspberries, coconut sorbet, pistachio cream and meringue	\$68
暖心栗子味噌奶油蛋糕伴焦糖苹果雪糕 Bolinho de castanha e miso, gelado de maçã caramelizada Warm chestnut and miso lava cake with caramelized apple ice cream	\$68

澳门币 MOP

Pratos Principais: Peixe e Marisco — Main Courses: Seafood

八爪鱼饭配葡式香肠与柠檬泡沫 Arroz de polvo com chouriço Alentejano e espuma de limão Octopus rice with Alentejo chouriço and lime foam	\$248
香煎鲈鱼伴龙蒿蟹肉薯泥配生姜浓汤 Robalo salteado, esmagada de batata e sapateira, estragão e bisque perfumada com gengibre Seared seabass, crushed potato with crab and tarragon, ginger bisque	\$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 per	
盐焗海藻鲈鱼配时令蔬菜（二十五分钟）（二人份） Robalo em crosta de sal e algas com legumes da estação (25min) (para 2 pessoas) Baked seabass in seaweed salt crust with seasonal vegetables (25min) (serves 2)	\$488

主菜：肉类

Pratos Principais: Carne — Main Courses: Meat

鸭胸伴鹅肝馄饨配芹菜酱与五香汁 Magret de pato, wonton de foie gras, creme de aipo bolbo, jus de especiarias Duck breast, foie gras wonton, celeriac purée, spiced jus	\$198
香菜红酒炖黑毛猪面颊伴薯泥 Bochecas de porco preto estufadas em vinho tinto, salsa e puré de batata Cheeks of Iberian pork braised in red wine, parsley and potato purée	\$198
✿ 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	\$208
✿ 烤羊里脊伴芦笋玉米面包配香蒜奶油、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 bacon with corn bread "Migas", garlic cream, roasted tomato and clam sauce	\$278
烤牛里脊伴芹菜萝卜与腌洋葱配香蕉酸辣酱与烧烤汁 Bife de lombo, pastinaca, pickle de cebola, chutney de banana, molho bbq Beef tenderloin, parsnips, pickled onions, banana chutney, barbeque jus	\$298

✿ *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