

# CHIADO

希 雅 度 葡 国 餐 厅

Henrique Sá Pessoa Presents

Chiado Degustation Journey

**Polvo, miso romesco, aspargos**

Roasted octopus, miso romesco, baby asparagus

烤章鱼配辣椒杏仁味噌酱与嫩芦笋

∞ Soalheiro, Brut, Alvarinho, Portugal 2017 ∞

**Creme de lagosta, pão de milho croquante e mousse de coentros**

Lobster cream soup with lobster medalions, corn bread crisp and coriander mousse

龙虾奶油汤配玉米面包与香菜慕斯

∞ Quinta do Ameal Escolha, Loureiro, Portugal 2013 ∞

**Foie gras grelhado, maçã, granola, beterrába, café**

Seared foie gras, apple, granola, beetroot, coffee

香煎鹅肝配苹果、格兰诺拉麦片、红菜头与咖啡

∞ Porrais, Rabigato, Portugal 2017 ∞

**Arroz de carabineiro, com ervas aromáticas**

"Carabineiro" red prawn rice with herbs

野生大红虾饭配香草

∞ Porrais, Touriga Nacional, Portugal 2015 ∞

**Leitao confitado, pure de nabo, cebola em conserva, molho de pimenta**

Suckling pig confit, turnip top puree, pickled onions, pepper jus

油封乳猪配芜菁泥、腌制洋葱与黑椒汁

∞ Susana Esteban, Aventura, Aragones, Portugal 2015 ∞

**Mar e citrinos, sorvete de yuzu, algas cristalizadas**

Ocean flavors and citrus, yuzu sorbet, crystallized algae

海韵柑橘、柚子雪芭配糖霜海藻

∞ Casal Sta. Maria Colheita Tardia 2012 ∞

每位澳门币 688+ (澳门币 288+ 搭配葡萄酒)

MOP 688+ per person (MOP 288+ with wine pairing)

所有价目需另加 10%服务费

All prices are subject to 10% service charge