

前菜

Entradas — Entreés

澳门币 MOP

烤山羊奶酪酥皮包配洋葱果酱和覆盆子沙拉 Queijo de cabra enrolado em massa filo com compota de cebola roxa e salada de framboesa Baked goat cheese parcels wrapped in phyllo pastry with onion jam and raspberry salad	\$98
葡式八爪鱼沙拉配青豆、马铃薯、番茄和香菜 Salada de polvo com batata, feijão verde, tomate e coentros Octopus salad with green beans, potato, tomato and coriander	\$138
香蒜辣椒炒鱿鱼和虾配蜜饯樱桃茄，芝麻菜和干酪 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 cheese	\$138
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 with marinated melon scented with white port and mint	\$148
✿ 炙烧金枪鱼片配腌制蔬菜和番茄鞑靼酱 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

✿ 葡式马介休伴慢煮蛋黄及洋葱酱 Bacalhau à Brás com gema de ovo a baixa temperatura e puré de cebola Salted cod "à Brás" with slow cooked egg yolk, onion purée	\$188
葡式烤八爪鱼配百里香烤甜薯 Polvo à lagareiro com batata doce assada e tomilho Lagareiro style roasted octopus and thyme scented grilled sweet potato	\$228
烤马介休配鹰嘴豆泥 Lombo de bacalhau assado com puré de grão e seu vinagrete Roasted salted cod fillet with chickpea purée and chickpea vinaigrette	\$228
烤金枪鱼扒伴尼斯沙拉及水煮鹌鹑蛋 Bife de atum grelhado com salada Niçoise, ovo de codorniz escalfado Grilled tuna steak with Niçoise salad and poached quail eggs	\$288
炖煮大虾配甜薯泥和柠檬草与姜片 Cataplana de camarão tigre com batata doce perfumada, erva príncipe e gengibre King prawn cataplana with sweet potato perfumed with lemongrass and ginger	\$288
炖煮波士顿龙虾配甜薯泥和柠檬草与姜片 Cataplana de lavagante com batata doce perfumada, 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

✿ 巧克力炸弹配盐味焦糖榛子冰淇淋 Bomba de chocolate com caramelo salgado e gelado de avelã Chocolate bombe with salted caramel and hazelnut ice-cream	\$68
什锦水果盘 Prato de fruta Assorted fruit platter	\$68
✿ 香脆奶油酥配覆盆子果酱 Pastéis de leite creme com molho de framboesas Crispy vanilla parcels with raspberry coulis	\$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

奶油小胡瓜汤配罗勒和亚速尔群岛奶酪 Aveludado de courgette com manjerição e queijo da ilha Creamy courgette soup with basil and Azores island cheese	\$78
番茄和香菜沙拉配意大利奶酪 Salada de tomate e coentros com ricotta Tomato and coriander salad with ricotta cheese	\$88
烤蔬菜沙拉配芝麻菜和迷迭香油 Salada de legumes grelhados com rúcula e azeite de alecrim Grilled vegetable salad with arugula and rosemary oil	\$88
烤南瓜汤配椰子奶油、虾和杏仁 Sopa de abóbora assada com leite de côco, camarão e amêndoas Roasted pumpkin soup with coconut cream, prawns and almonds	\$98

主菜：肉类

Pratos Principais: Carne — Main Courses: Meat

泥锅焗鸡配蘑菇、培根、洋葱和番茄 Frango na púcara com cogumelos, toucinho fumado, cebolinhas e tomate Clay pot braised chicken with mushrooms, bacon, shallots and tomato	\$158
✿ 24 小时慢煮乳猪配甜薯泥、白菜苗和橙 Leitão confitado 24horas com puré de batata doce, pak choi e laranja 24hrs slow cooked suckling pork with sweet potato purée, pak choy and orange	\$188
伊比利亚里脊猪肉配苹果酱，炒芜菁和砵酒汁 Lombo de porco alentejano com puré de maçã, grelos salteados e molho de vinho do porto Iberian pork loin with apple purée, sautéed turnip tops and port wine sauce	\$198
烤羊里脊肉、芦笋、玉米面包，香蒜奶油汁、烤番茄和蛤蜊汁 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，白葡萄酒和芥末酱 Bife à Portuguesa com presunto e molho de vinho branco e mostarda Portuguese style prime beef tenderloin with Portuguese ham, white wine and mustard	\$278

素食

Vegetariano — Vegetarian

烤小胡萝卜，干果和小麦、山羊奶酪及小茴香油 Cenourinhas assadas com bulgur, frutos secos, queijo de cabra e azeite de cominhos Roasted baby carrots, dried fruit and herb bulgur, goat cheese, cumin oil	\$158
芦笋烩饭配豌豆、薄荷叶、芝麻菜苗和干酪片 Risotto de espargos verdes com hortelã, rúcula e parmesão Green asparagus risotto with green peas, mint, arugula leaves and Parmesan shavings	\$158

水煮蛋白酥配香草肉桂杏仁 Farófias, creme Inglês com baunilha de Madagascar e canela Poached meringues with vanilla-cinnamon crème anglaise and almonds	\$68
青苹果馅饼配焦糖和羊奶酪雪葩 Tarte de maçã, caramelo e sorvete de queijo de cabra Green apple tart with caramel and goat cheese sorbet	\$68
葡式什锦奶酪盘 Seleção de queijos Selection of artisanal Portuguese cheeses	\$98