

CHIADO

希雅度葡国餐厅

Henrique Sá Pessoa Presents

Degustation Menu

味觉体验

Tataki de lombo de atum com escabeche de legumes e tártaro de tomate

Tuna tataki with vegetable escabeche and tomato tartare

炙烧金枪鱼片配腌制蔬菜与番茄鞣鞣酱

✧ ALLO (Alvarinho & Loureiro) 2018 ✧

Caldo de lagosta com milho crocante e coentros

Lobster medallions in lobster broth with crunchy corn and coriander

龙虾肉浓汤配香脆玉米与香菜

Foie gras grelhado, maçã, granola, beterrába e café

Seared foie gras, apple, granola, beetroot and coffee

香煎鹅肝配苹果、格兰诺拉麦片、红菜头与咖啡

✧ Dona Maria Rose 2017 ✧

Lombo de bacalhau assado com puré de grão e seu vinagrete

Roasted salted cod fillet with chickpea puree and chickpea vinaigrette

烤葡式鳕鱼配鹰嘴豆泥与油醋汁

✧ Valle Pradinhos Red Reserva 2015 ✧

Leitao confitado, pure de grelos, 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

✧ Serra Mãe Red Reserva 2015 ✧

Mar e citrinos, sorvete de yuzu e algas cristalizadas

Flavors of the sea with citrus, yuzu sorbet and crystallized algae

海韵柑橘、柚子雪芭配糖霜海藻

✧ H.M.Borges Madeira Dry Reserva ✧

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
Menu available from 10th May to 31st August 2019 菜单於 5 月 10 日至 8 月 31 日提供