

# 希雅度品味之旅

## Chiado Degustation Journey

餐前小食

*Amuse Bouche*

烤章鱼、辣椒杏仁味噌酱、嫩芦笋

*Roasted octopus, miso romesco, baby asparagus*

**Polvo, miso romesco, espargos**

✧ Quinta do Soalheiro Bruto Rosé Sparkling, Vinho Verde ✧

龙虾奶油汤、玉米面包、香菜慕斯

*Lobster cream, corn bread crisp, coriander mousse*

**Creme de lagosta, pão de milho crocante, mousse de coentros**

✧ Dona Maria Branco, Alentejo ✧

油封乳猪、芜菁泥、腌制洋葱、黑椒汁

*Suckling pig confit with turnip top purée, pickled onions, pepper jus*

**Leitão confitado, puré de grelos, pickles de cebola, molho de pimenta**

✧ Quinta de S. José Tinto, Douro ✧

--- ✧ ✧ ✧ ✧ Supplementary ✧ ✧ ✧ ✧ ---

烤和牛西冷、芹菜萝卜、香蕉酸甜酱、烧烤汁

*Wagyu striploin, parsnips, banana chutney, barbecue jus*

**Vazia Wagyu, pastinaca, chutney de banana, molho barbecue**

另加澳門元 288 MOP288

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蜆子烩饭、带子、青咖喱油

*Razor clams rice, scallop, green curry oil*

**Arroz de lingueirão, vieira, óleo de caril verde**

✧ Mouchão Dom Rafael Tinto, Alentejo ✧

或者 Or

✧ Quinta da Romaneira Reserva Branco, Douro ✧

海茴香、蜜瓜、高汤

*Sea fennel, honeydew melon and dashi*

**Funcho do mar, melão, dashi**

巧克力炸弹、咸味焦糖、榛子雪糕

*Chocolate bomb, salted caramel, hazelnut sorbet*

**Bomba de chocolate, caramelo salgado, sorbet de avelã**

✧ Quinta da Romaneira, 10 Years Old, Portugal ✧

每位澳門元 978+

MOP 978+ per person

另加澳門元 488+ 搭配葡萄酒

Additional MOP 488+ with wine pairing

所有价格以澳門元计算, 并須另加 10%服務費  
All prices in MOP and subject to 10% service charge

# 希雅度海之飨宴

## “Costa a Costa” Degustation Journey

餐前小食

*Amuse Bouche*

炙烧吞拿鱼片、腌制蔬菜、番茄鞑鞑

*Tuna tataki, vegetable escabeche, tomato tartare*

**Lombo de atum braseado, escabeche de legumes, tártaro de tomate**

✧ Quinta do Soalheiro Bruto Rosé Sparkling, Vinho Verde ✧

✧ ✧

红虾、烩面包、海藻

*Red prawn, bread stew, sea lettuce*

**Carabineiro, açorda, alface do mar**

✧ Quinta de Soalheiro Alvarinho ✧

✧ ✧

大西洋海鱼贝壳汤、海藻、洋葱高汤

*Atlantic fish and shellfish soup, seaweed, onion broth*

**Peixe do Atlântico e marisco, algas e caldo de cebola**

✧ ✧

大西洋哈克鱼、蛭子、烤蘑菇、白汁

*Hake, razor clams, grilled mushroom, fricassee sauce*

**Pescada, lingueirão, cogumelo grelhado, molho fricassé**

✧ Dona Maria Branco, Alentejo ✧

--- ✧ ✧ ✧ ✧ Supplementary ✧ ✧ ✧ ✧ ---

烤和牛西冷、芹菜萝卜、香蕉酸甜酱、烧烤汁

*Wagyu striploin, parsnips, banana chutney, barbecue jus*

**Vazia Wagyu, pastinaca, chutney de banana, molho barbecue**

另加澳門元 288 MOP288

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安康鱼与龙虾烩饭、番茄、香菜

*Monkfish and lobster rice, tomato, coriander*

**Tamboril e arroz de lavagante, tomate e coentros**

✧ Quinta da Romaneira Reserva Branco, Douro ✧

✧ ✧

海茴香、蜜瓜、高汤

*Sea fennel, honeydew melon and dashi*

**Funcho do mar, melão, dashi**

✧ ✧

海韵柚子雪芭、糖霜海藻

*Sea flavors and citrus, yuzu sorbet, crystallized algae*

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

✧ Casal Sta. Maria Colheita Tardia, Lisboa ✧

每位澳門元 1528+

MOP 1528+ per person

另加澳門元 488+ 搭配葡萄酒

Additional MOP 488+ with wine pairing

所有价格以澳門元计算, 并须另加 10%服務費

All prices in MOP and subject to 10% service charge