

Portuguese Set Dinner Menu | Monday to Thursday | 6:30 pm -10:00 pm

Couvert 麵包

Seleção de Pães, Manteiga de Cebotele Queimada e Raspa de Limão, Azeitona Galega e Tapenade de Tomate Seco

Chef's selection of traditional Portuguese bread rolls, burnt spring onion butter with lemon zest, marinated olives and sun-dried tomato

主廚精選傳統葡國麵包伴檸檬香蔥牛油，醃橄欖及風乾蕃茄橄欖醬

Appetiser and Soup 前菜&湯

Recheio de Sapateira

Traditional Crab Salad, Grated Egg and Chives

傳統蟹肉沙律伴雞蛋碎及法蔥

Or
或

Camarão Salteado com Alho, Malagueta, e Azeite de Coentros

Black Tiger Prawns with Garlic, Chilli and Coriander Olive Oil

蒜香辣虎蝦伴香菜橄欖油

Sopa de Meloa, Vinho do Porto, Hortela e Pata Negra 36 meses

Cold Cantaloupe Melon Soup, White Port Wine – Mint Reduction and 36 months Pata Negra

冰鎮哈密瓜凍湯伴濃縮薄荷白砵酒及 36 個月黑毛豬火腿

Main course 主菜

Presa de Porco, Massa de Pimentão, Amêijoas e Migas de Broa e Toucinho

Home-smoked Iberico Pork Neck, Clams, Red Bell

Pepper Sauce, Cornbread and Bacon

自製煙燻伊比利亞豬頸肉伴蜆、紅椒醬、玉米包及煙肉

Or
或

Sardinha Frita com Arroz Malandrinho de Tomate e Pimento

Deep-fried Sardine on Wet Tomato –

Bell Peppers Rice

脆炸沙丁魚伴濕蕃茄甜椒飯

Dessert 甜品

Seleção de Sobremesas

Chef's Selection Portuguese Dessert Platter and Fresh Summer Berries

主廚精選葡國甜點

Pairing with a glass of selected Portuguese House Red or White Wine* 搭配酒店精選葡萄牙紅酒或白酒一杯

推廣價 Promotion price

二道菜每位用澳門幣 MOP 228 for 2-Course Menu | 三道菜每位用澳門幣 MOP 308 for 3-Course Menu

四道菜每位用澳門幣 MOP 348 for 4-Course Menu | 五道菜每位用澳門幣 MOP 378 for 5-Course Menu

飲品之酒精濃度為 1.2% 以上。以上價目須另加 10% 服務費。如果您對食物有任何過敏的疑慮，請在點餐前告知服務員。

Beverage with alcohol strength greater than 1.2 % vol. Price is subject to 10% service charge. If you have any concerns regarding food allergies, please alert your server prior to ordering.