



## LUNCH MENU

2 courses with dessert \$310.00 / 3 courses with dessert \$380.00

menu with wine pairing 2 courses \$440.00 / 3 courses \$510.00

### **ENTRADAS / STARTERS / 前菜**

**Frango "Piri-piri" e tomate fresco**

Chicken "Piri-piri" with tomato salad

葡式香辣雞伴蕃茄沙律

or

**Seleção de saladas gourmet**

Gourmet salad selection

自選沙律

**Portal do Fidalgo, Alvarinho 2015**

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### **SOPAS / SOUPS / 湯**

**Da Lisboa Antiga - Caldo Verde**

Caldo Verde soup with chorizos

葡式青菜湯配葡式肉腸

or

**Sopa de cogumelo selvagens com caranguejo**

Wild mushroom cappuccino with crab meat

野菌濃湯配蟹肉

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### **MARISCO / SEAFOOD / 海鮮**

**Bacalhau gratinado**

Gratinated Bacalhau

焗馬介休

or

**Chocos e vieiras num arroz á moda de Sesimbra**

Cuttlefish and scallop seafood rice Sesimbra style

扇貝拼墨魚葡國風味海鮮飯

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### **CARNES / MEAT / 肉類**

**Frango assado à Portuguesa**

Roasted spring chicken in Portuguese style

葡式燒春雞

or

**Secretos de porco preto numa triologia de queijo e legumes**

Trio of black pork neck with Portuguese cheese and vegetables

黑豚頸肉三重奏配葡國芝士及時菜

**Chardonnay Cova da Ursa, Bacalhã 2013 or Adega de Pegões, Colheita Seleccionada Tinto 2011**

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### **SOBREMESA, QUEIJO OU FRUTA / DESSERT, CHEESE OR SEASONAL FRUIT SAMPLER**

甜品、芝士或季節鮮果拼盆

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### **CAFÉ E MINIATURAS DOCES / COFFEE AND CONFECTIONARIES / 咖啡及甜點**

Todos os preços estão sujeitos à taxa de 10%

All prices are subject to 10% service charge

以上價目需另加壹服務費

**DEGUSTAÇÃO**  
**Dégustation Menu**  
**精選套餐**

**Ouriço do mar em mousse com abacate num torricado de legumes limão**

Seafood with sea urchin mousse and avocado

海鮮伴海膽慕絲及牛油果

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**Da Batalha - Creme de abóbora-menina com caranguejo e queijo fresco**

Pumpkin soup with crab meat and home-made cheese

蟹肉南瓜湯配自家製芝士

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**Arroz de marisco da nossa nobreza, lavaçante, caranguejo,  
camarão selvagem e amêijoas**

Seafood rice with Boston lobster, crab, shrimps and clams

特式海鮮飯: 波士頓龍蝦、蟹、蝦及蜆

or

**Carvão grelhado filé de lubina com legumes e molho de vinho branco**

Charcoal grilled Sea Bass filet with mixed vegetables and white wine sauce

炭燒鱸魚柳伴雜菜配白酒汁

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**Bife à Portuguesa com manteiga de alho e molho de vinho tinto**

Portuguese steak with garlic butter and red wine sauce

葡式牛扒配紅酒香蒜牛油汁

or

**Leitão assado com puré de batata e legumes**

Roasted suckling pig with mashed potatoes and vegetables

葡式燒乳豬伴薯茸及雜菜

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**Sericaia com gelado de caramelo**

Sericaia with caramel ice-cream

葡式焗玉桂蛋泡夫伴焦糖雪糕

**4 courses \$520.00/ Full menu \$630.00 per person**

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**RECOMENDAÇÃO CHEFE**  
**Chef Recommendation**  
廚師精選推介

**Pasteis de bacalhau com caracóis e salada do jardim**

Bacalhau and snail coquette with mixed garden salad

炸馬介休釀田螺伴庭園沙律

**\$160.00**

**Caranguejo gratinado**

Baked Matsuba crab meat in shell

特式焗釀松葉蟹蓋

**\$180.00**

**Grelhado camarão grande à Portuguesa**

Grilled king prawn in Portuguese style

葡式扒大蝦

**\$230.00**

**Solha frita a la maniere com chouriço e camarão**

Pan-fried whole sole with shrimps and chorizo

香煎原條龍脷伴葡國香腸及海蝦

**\$220.00**

**Costeleta de porco preto grelhada e batata**

Grilled black pork ribs with potato

香燒黑豬骨配薯

**\$220.00**

**Bife grelhado com miças de batata doce e molho de vinho tinto**

Grilled rib eye steak with sweet potato miças and red wine sauce

烤肉眼扒伴甜薯茸配葡國紅酒汁

**\$320.00**



**ACEPIPES**  
**Appetizers**  
開胃菜

**Amêijoas à Bulhão Pato**

Clams in "Alvarinho" sauce

葡式白酒煮蜆

**\$250.00**

**Bola de Bacalhau frita**

Deep-fired Bacalhau paste

酥炸馬介休球

**\$180.00**

**Carvão grelhado de chorizos**

Charcoal grilled Portuguese sausages

炭燒葡式肉腸

**\$180.00**

**Presunto de porco preto**

Portuguese black pork ham

頂級葡國火腿

**\$250.00**



## **ENTRADAS**

### **Starters**

### **前菜**

**Abalone e frutos do mar marinado com ervas aromáticas  
servidos com legumes e puré de coentros**

Abalone and mixed seafood marinated in herbs  
served with spring vegetables and coriander purée

香草醃鮑魚伴海鮮配時蔬及香菜蓉

**\$225.00**

**Ouriço do mar em mousse com abacate num torricado de legumes limão**

Seafood with sea urchin mousse and avocado

海鮮伴海膽慕絲及牛油果

**\$225.00**

**Robalinho com crosta de Bacalhau numa geleia de gaspacho**

Sea Bass with Bacalhau crust and gelatine "gaspacho"

鱸魚伴脆馬介休配香草蕃茄凍

**\$180.00**

**Salada de legumes com molho de limão e manjeriça**

Spring vegetables salad with lemon basil dressing

雜菜沙律配檸檬香草汁

**\$125.00**

**Fígado de pato corado com figos e girolles salteados em Porto**

Seared goose liver in Portuguese Port wine sauce with sautéed figs and girolles

葡國砵酒汁煎鵝肝配炒無花果及磨菇

**\$210.00**

**Caranguejo gratinado**

Baked crab meat in shell

特式焗釀蟹蓋

**\$230.00**

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## **SOPAS**

### **Soups**

### **湯**

#### **Da Batalha - Creme de abóbora-menina com caranguejo e queijo fresco**

Pumpkin soup with crab meat and home-made cheese

蟹肉南瓜湯配自家製芝士

**\$150.00**

#### **Da Lisboa Antiga - Caldo Verde**

Caldo Verde soup with chorizos

葡式青菜湯配葡式肉腸

**\$80.00**

#### **Da Nazaré - Sopa de Peixe**

Fish soup in "Nazaré" style

傳統葡式魚湯

**\$150.00**

#### **Das Beiras - Um caldo de carnes e enchidos DOP**

Meat consommé with Portuguese ham

葡式肉清湯配葡國火腿

**\$120.00**

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**MARISCO**  
**Seafood**  
**海鮮**

**Bacalhau com um Bráz de espargos**

Deep-fried Bacalhau with scrambled egg and asparagus

酥炸馬介休配蘆筍炒蛋

**\$295.00**

**Carvão grelhado ou robalo assado no forno com crosta de sal da Ria Formosa**

Charcoal grilled or baked fresh Sea Bass in Formosa River salt crust

炭燒或鹽焗鱸魚

**\$320.00**

**Cataplana de marisco**

Stewed seafood in "Cataplana" Portuguese style

葡式燴海鮮鍋

**\$780.00**

**Lavagante assado na cocotte com Alvarinho e legumes**

Roasted Boston lobster in casserole with coriander, vegetables and "Alvarinho"

波士頓龍蝦鍋配白酒雜菜

**\$1250.00**

**Arroz de marisco da nossa nobreza, lavagante, caranguejo,  
camarão selvagem e amêijoas**

Seafood rice with Boston lobster, crab, shrimps and clams

特式海鮮飯: 波士頓龍蝦、蟹、蝦及蜆

**\$585.00**

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## **CARNES**

### **Meat**

### **肉類**

#### **Carne de porco do Montado com amêijoas**

Roasted black pork with clams

燒黑豬配蜆

**\$495.00**

#### **Leitão assado com puré de batata e legumes**

Roasted suckling pig with mashed potatoes and vegetables

葡式燒乳豬伴薯茸及雜菜

**\$280.00**

#### **Galinha Africana com milho e legumes salteados**

African chicken with polenta and vegetables

鐵板非洲雞配粟米餅及雜菜

**\$290.00**

#### **Galinha Portuguesa com arroz de côco**

Portuguese chicken with coconut flavoured steamed rice

葡國雞配椰香飯

**\$260.00**

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## **CARNES**

### **Meat**

### **肉類**

#### **Arroz de Pato de Lisboa**

Royal duck rice

特式焗鴨飯

**\$260.00**

#### **Bife à Portuguesa com manteiga de alho e molho de vinho tinto**

Portuguese steak with garlic butter and red wine sauce

葡式牛扒配紅酒香蒜牛油汁

**\$495.00**

#### **Carré de borrego assado com alecrim**

Roasted rack of lamb with Rosemary

香草燒羊架

**\$495.00**

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## **SOBREMESA**

### **Desserts**

#### 甜品

#### **Brioche de cerveja com pêra assada e gelado de cerveja**

Beer brioche with stewed pear and beer ice-cream

啤酒味奶油軟包伴燴梨及啤酒味雪糕

**\$180.00**

#### **Clafoutis de cerejas com vinho do Porto e gelado de baunilha e cereja**

Cherry clafoutis with Port wine and vanilla red cherry ice-cream

櫻桃布丁伴砵酒拼櫻桃香草雪糕

**\$120.00**

#### **Fondant de chocolate com banana caramelizada**

Chocolate fondant with caramelized banana

軟心朱古力伴焦糖香蕉

**\$120.00**

#### **Gratinado de clementina do Algarve com sorvete de mandarina**

"Algarve" clementine gratin with mandarin orange sherbet

奶油烤柑橘伴橘子雪葩

**\$120.00**

#### **Tarte fina de figos salteados com vinho do Porto e gelado de caramelo**

Figs tart stewed in Port wine with caramel ice-cream

砵酒燴無花果批伴焦糖雪糕

**\$140.00**

#### **Prato de Queijos**

Cheese platter

特選芝士拼盤

**\$150.00**

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