



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

Bocheça de porco com xerém e vegetais

Black pork cheek with polenta and vegetables

黑豚臉頰肉配玉米蓉及雜菜

or

Mexilhões gratinados com alho e queijo

Baked mussel with garlic and cheese

蒜香芝士焗青口

Portal do Fidalgo, Alvarinho 2015

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 espargos com camarão

Asparagus soup with shrimp cake

蘆筍湯伴蝦餅

MARISCO / SEAFOOD / 海鮮

Bacalhau no forno com camarão, ameijoa e lula

Baked Bacalhau and seafood

焗馬介休及海鮮

or

Arroz à Valenciana com marisco e enchidos

"Valenciana" rice with seafood and chorizos

巴倫西亞海鮮飯配葡國肉腸

CARNES / MEAT / 肉類

Franço assado à Portuguesa

Roasted spring chicken in Portuguese style

葡式燒春雞

or

Espetada de novilho com café

Beef skewer in beef sauce flavoured with coffee

串燒牛肉配咖啡牛肉汁

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

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

甜品、芝士或季節鮮果拼盤

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



Menu Especial do 5º Aniversário
5th Anniversary Special Set Menu
五週年特選套餐

Fígado de pato corado com figos e girolles salteados em vinho do 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

Ferreira, Duque de Bragança, Tawny Port 20 Years Old

Da Lisboa Antiga - Caldo Verde

Caldo Verde - Portuguese kale soup

葡式青菜湯配葡式肉腸

**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

Adega de Pegões, Colheita Seleccionada Branco 2015

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

Quinta Vale, D. Maria 2011

Amstras de sobremesas Portuguesas

Portuguese desserts sampler

葡式甜品拼盤

Chateau de Myrat, Sauternes 2010

\$585.00 por pessoa/per person

com emparelhamento de vinho \$885.00 por pessoa

with Wine Pairing \$885.00 per person

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Menu de Grelhados do Fim-de-Semana

Weekend Grill Menu

週末香烤套餐

(Sextas-feiras à noite e Sábados/ Friday night & Saturdays only/週五晚及週六供應)

Pasteis de bacalhau com caracóis e salada verde

Bacalhau and snail croquette with mixed garden salad

炸馬介休釀田螺伴庭園沙律

ou/or/或

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

Da Nazaré - Sopa de Peixe

Fish soup in "Nazaré" style

傳統葡式魚湯

ou/or/或

Da Lisboa Antiga - Caldo Verde

Caldo Verde - Portuguese kale soup

葡式青菜湯配葡式肉腸

Churrasco (escolher duas de cada)/ Charcoal Grilled (two choices each)/ 炭燒(各選二)

Carnes: Costelinha de novilho, costeleta de porco ou de borrego

Meat: Beef short rib, pork chop or lamb chop

肉類: 牛小排、豬扒或羊扒

Aves: Meio franginho, perna de pato ou salsicha de frango caseira

Poultry : Spring chicken (half), duck leg or home made chicken sausage

家禽類: 春雞(半隻)、鴨腿或自家製雞肉腸

Marisco: Camarão grande, filete de robalo, polvo ou vieira

Seafood : King prawn, Sea Bass fillet, octopus or scallop

海鮮類: 大蝦、鱸魚柳、八爪魚或帶子

acompanhada com legumes (batata, pimento, curgete, tomate, bróculos, abóbora, cenoura)

with vegetables (ratte potato, bell pepper, zucchini, tomato, broccoli, pumpkin, carrot)

配雜菜 (馬鈴薯、燈籠椒、意大利青瓜、蕃茄、西蘭花、南瓜、甘筍)

Carrinho de frutas e sorvetes

Fresh fruit and sherbet trolley

自選鮮果伴雪葩

\$960.00 para 2 pessoas/\$960.00 for 2 person

Plus \$500.00 a bottle of Arlaux, Brut, France N.V.

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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 croquette with mixed garden salad

炸馬介休釀田螺伴庭園沙律

\$160.00

Peito de pato fumado com foie gras e ruibarbo com salada de laranja e funcho

Smoked U.S. duck breast and foie gras with rhubarb, orange and fennel salad

煙鴨胸伴鵝肝配大黃、橙及茴香沙律

\$180.00

Grelhado camarão grande à Portuguesa

Grilled king prawn in Portuguese style

葡式扒大蝦

\$230.00

Lagosta na Cataplana molho picante e massa fresca

Lobster piri-piri in "Cataplana" with home made pasta

葡式銅鍋香辣龍蝦伴自製寬麵

\$288.00

Costeleta de porco preto grelhada e batata

Grilled black pork ribs with potato

香燒黑豬骨配薯

\$220.00

**Espetada grelhada no carvão de costela de vaca e foie gras,
molho de vinho do porto e salada mista**

Charcoal grilled U.S. beef short rib and goose liver skewer with Port wine sauce and tossed salad

串燒美國牛小排及鵝肝配葡國酒汁及油伴沙律

\$310.00



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

Caranguejo gratinado

Baked Matsuba crab meat in shell

特式焗釀松葉蟹蓋

\$180.00

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

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

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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 mandarin

"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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