



葡萄牙冬日早午餐

PORTUGUESE WINTER BRUNCH

Saturday/ Sunday & Public Holidays 逢星期六/日及公眾假期

Adults: \$468 + 10% 每位 \$468 另收加一服務費

WELCOME APERITIVO (迎賓開胃酒)

Vinho Verde or Per Se Spritz 葡萄牙綠酒/ 佩爾塞雞尾酒

WELCOME COUVERT (迎賓小食)

House marinated Portuguese **OLIVES, HOMEMADE PATE & GARLIC BUTTER** with bread
自製醃製葡式橄欖, 自家製肉醬, 蒜蓉牛油配麵包

STARTERS for sharing (共享頭盤)

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| RED PRAWN TARTARE 紅蝦他他 | Green apple, rock melon, cucumber, avocado & lime vinaigrette |
| GARLIC OCTOPUS 蒜蓉欖油八爪魚 | Chili, coriander & Vinho Verde |
| CODFISH CAKES 炸馬介休球 | Served with parsley and citric mayonnaise |
| PICA-PAU 炒牛肉粒配泡菜及自製牛肉汁 | Sautéed beef cubes with pickles and house made beef sauce |

MAINS choose one (主菜) 選一項

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| CARNE DE PORCO A ALENTEJANA
Iberico pork with clams, pickles, olives, lemon and coriander
葡式黑毛豬煮蜆 | SLOW COOKED WAGYU BEEF CHEEK
Beans, chorizo and black pudding Feijoada with kale
慢煮牒酒牛面頰伴Feijoada黑豆, 羽衣甘藍 |
| GRILLED OCTOPUS Baked potatoes, chickpeas and saffron purée & garlic-paprika olive oil
燒八爪魚伴焗薯及鷹嘴豆藏紅花蓉 | GRILLED BABY LAMB CHOPS 葡式烤小羊排
Garlic mashed-potatoes, sautéed wild mushrooms, kale and truffle lamb jus |
| CODFISH CALDEIRADA
Jumbo prawn, clams and mussels in rich seafood sauce
珍寶蝦, 蜆肉, 青口配香濃海鮮醬 | LOCAL ORGANIC PIRI-PIRI CHICKEN
Served with house potatoes and piri-piri sauce
霹靂醬烤本地有機雞伴自家製馬鈴薯 |

UNLIMITED SERVINGS (無限供應)

LEITAO À BAIRRADA, slow roasted signature suckling pig Bairrada style 葡式烤乳豬
ARROZ DO DIA, Chef choice of Traditional Portuguese Rice of the Day 主廚精選傳統葡式飯

DESSERTS choose one (甜品) 選一項

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| SERRADURA 木糠布甸 | Saw dust pudding |
| PINEAPPLE RAVIOLIS 菠蘿片包雲呢噠雪糕及開心果海綿蛋糕 | with vanilla ice cream and pistachio sponge |
| PASTEL DE NATA 迷你葡撻伴雲呢噠雪糕 | Mini egg tarts with vanilla ice cream |
| ORANGE PUDDING 香橙布甸伴櫻桃醬, 銀杏酒 | Cherries coulis with Ginjinha |

Tea/ coffee (+\$15) 茶/ 咖啡 (加\$15)

FREE FLOW OPTIONS for 2 hours (2小時無限添料)

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| Non-Alcoholic Beverage \$98
Soft Drink, Juices, Fresh Lime Soda | Upgraded Alcoholic Beverages \$250
House Red & White Wine,
Sparkling Wine, Red Sangria,
Vinho Verde, Beer |
| Standard Alcoholic Beverage \$180
Red Sangria & Vinho Verde | |

BRUNCH COCKTAILS (雞尾酒) \$88

- Per Se Spritz**
Per Se, Sparkling Wine, Soda & Orange
- Sangria**
House White or Red Sangria
- Casa White Port Tonic**
White Port, Ginja, Tonic & Grapefruit
- Bloody Mary**
Vodka, Tomato Juice, Lemon Juice,
Worcestershire Sauce, Tabasco, Salt & Pepper

BRUNCH MOCKTAILS \$58 (無酒精雞尾酒)

- Lisbon Punch**
Passionfruit, Pineapple, Cranberry & Citrus
- Aromatic Collins**
Lemon, Lime, Lemongrass, Bitters, Soda
- Virgin Mary**
Tomato Juice, Lemon Juice,
Worcestershire Sauce,
Tabasco, Salt & Pepper