



冬日午餐

WINTER SET LUNCH MENU

3 Course (3道菜) \$268
Starter/ Main/ Dessert (頭盤/主菜/甜品)

2 Course (2道菜) \$238
Starter/ Main (頭盤/主菜)

PETISCOS (前菜)

SAPATEIRA SLIDERS (2pcs) \$80
Brown crab on brioche toast 啡蟹伴布里歐奶油多士 (2件)

CHORIZO 葡萄牙蒜香白酒炒香腸 \$80
Sautéed Chorizo with garlic, white wine and coriander

BACALHAU A BRAZ 薯絲炒馬介休 \$85
Shredded Bacalhau, eggs, grass potatoes, poached onion, parsley, black olives

GARLIC OCTOPUS 蒜蓉欖油八爪魚 \$95
Chili, coriander & Vinho Verde

CODFISH CAKES (2pcs) 炸馬介休球 (2件) \$70
Served with parsley and citric mayonnaise

IBERICO PORK PLUMA 伊比利亞黑毛豬豬肋 \$90
With sauteed wild mushrooms, bacon, shallot and house Molho

STARTERS (頭盤)

SOUP OF THE DAY 是日餐湯
See server for information

"ALGARVIA" SALAD Beetroot, carrot, fresh cheese, mint, honey mustard vinaigrette 紅菜頭沙律配羊奶芝士

ROASTED PIRI PIRI CAULIFLOWER
Saffron chickpeas purée and pomegranate 焗霹靂醬椰菜花伴藏紅花鷹嘴豆泥及石榴

CLAMS BULHÃO PATO 傳統葡萄牙白酒蒜蜆
Garlic, olive oil, coriander, white wine and lemon juice

SEAFOOD SOUP
With crab meat and croutons 海鮮湯配蟹肉及麵包粒

JAPANESE SCALLOPS CRU Add \$18
Green leaves, peppers with Moscatel and citrus sauce 日本帶子配麝香柑橘醬 (加\$18)

OCTOPUS SALAD 葡萄牙八爪魚沙律
Portuguese Octopus, Carpaccio Alentejo vinaigrette, mixed leaves salad

MAINS (主菜)

FISH OF THE DAY 是日鮮魚
See server for information

PORTUGUESE OCTOPUS Add \$38
Roasted tomato and peppers purée & vegetables 葡萄牙八爪魚配焗番茄蔬菜 (加\$38)

PORTUGUESE SEAFOOD RICE
Shrimp, clams, mussel & coriander 傳統葡萄牙海鮮飯

ZUCCHINI AND BARLEY CISOTTO
葡式翠玉瓜大麥燉飯

SLOW COOKED WAGYU BEEF CHEEK Beans, chorizo and black pudding Feijoada with kale 慢煮和牛面頰伴Feijoada黑豆·羽衣甘藍

CARNE DE PORCO À ALENTEJANA Iberico pork with clams, pickles, olives, lemon and coriander 葡式黑毛豬煮蜆

LEITAO A BAIARRADA
Slow roasted suckling pig "À Bairrada" style 招牌葡式烤乳豬

ARROZ DE PATO 招牌焗鴨飯
Oven baked duck rice, chorizo and bacon

PORTUGUESE BITOQUE
Sirloin steak, egg, chorizo rice, salad and house sauce 葡式西冷牛排配香腸蓋飯

Local Organic Piri-Piri Chicken (Limited quantity)
Served with house potato & piri piri sauce 霹靂醬烤本地有機雞伴自家制馬鈴薯 (限量供應)

DESSERTS (甜品)

SERRADURA 傳統葡式木糠布丁
Saw dust pudding

BOLO DE BOLACHA 葡萄牙傳統餅乾及朱古力蛋糕
Portuguese biscuit and chocolate cake

PERA BEBEDA 傳統葡式醃酒煮梨
Drunken pear cooked in port

PASTEL DE NATA CASA LISBOA
Mini egg tarts with raspberry sorbet 迷你葡撻配樹莓雪葩

ORANGE PUDDING
With cherries coulis and Ginjinha 香橙布甸伴櫻桃醬·銀杏酒

Coffee/Tea (Add \$15) 咖啡 / 茶 (加\$15)

10% Service Charge 每位另收加一服務費

Suitable for Vegetarian 適合素食主義者