



Petiscos / Small Dishes (前菜)

Roasted Piri-Piri Cauliflower , saffron chickpeas purée and pomegranate 烤霹靂醬椰菜 \$138	"Sapateira" Portuguese brown crab marinated and stuffed (COLD) 葡萄牙啡蟹 (凍食) \$168
Camarão ao Alinho , sizzling garlic prawns with chilli, parsley and olive oil 蒜蓉欖油海蝦 \$178	Seared Scallops with bacon, pepper salad, Moscatel and citrus sauce 烤帶子煙肉沙律配麝香葡萄柑橘汁 \$168
"Santos Populares" Smoked Sardine , roasted garlic puree, peppers, capers and sourdough 煙熏沙甸魚配酸種麵包 \$168	Clams "Bulhão Pato" garlic, olive oil, butter, white wine and lemon juice 傳統葡萄牙白酒蒜蜆 \$168
Red Prawn Tartare with Gaspacho Alentejano, cucumber, green apple and melon 葡萄牙紅蝦他他配傳統Gaspacho番茄湯汁 \$188	Grilled Iberico Pluma with Piri-Piri cabbage and roasted peppers purée 烤霹靂醬伊比利亞黑毛豬豬肋眼 \$178
Portuguese Chorizo , flambeed with aged Aguardente, garlic and herbs 傳統葡萄牙香腸 \$148	Bacalhau À Braz , bacalhau, onion, potatoes, eggs scrambled 薯絲炒馬介休 \$145
Piri-Piri Quail with fresh tomato, garlic & olive oil molho 蒜蓉欖油鵪鶉 \$180	Codfish Cakes with parsley & garlic mayonnaise 炸馬介休球 \$35 per piece (件) (min 2pcs) (2 件起)
Presunto Grande Escolha , 36 months air-dried Iberico ham with figs 36個月伊比利亞黑毛豬火腿配無花果 \$298	Garlic Octopus with chilli, Vinho Verde, extra virgin olive oil & coriander 蒜蓉欖油八爪魚 \$185
Cheese platter with homemade jam, seasonal fruits, nuts and toasts 精選葡萄牙芝士拼盤 \$158	

Sopa, Salada & Legumes / Soup, Salad & Vegetables (湯, 沙律及蔬菜)

"Caldo Verde" soup with chorizo and kale 葡萄牙菜湯配肉腸 \$88	Algarvia Salad tartar macerated beetroot, carrot, avocado, fresh cheese, honey mustard vinaigrette 紅菜頭沙律配羊奶芝士及牛油果醬 \$110
Soup of the day 是日餐湯 \$80	Mixed Salad , tomato, mixed greens, red onion, cucumber and vinaigrette 葡萄牙雜醬沙律 (番茄、雜錦蔬菜、紅洋蔥、黃瓜及香醋) \$88
Sautéed Baby Vegetables Sautéed seasonal vegetables with garlic & pepper 蒜蓉胡椒炒時菜野菌 \$148	

Pratos / Main Courses (主菜)

DO MAR / FROM THE SEA (海鮮類)

Grilled Seabream, creamy Murganheira and lemon sauce & crispy zucchini \$298
香煎鯛魚伴奶油, Murganheira及檸檬醬脆青瓜

Portuguese Octopus grilled with baked potatoes, spinach Espargado & Garlic-paprika olive oil 葡萄牙八爪魚配香烤薯仔 \$330

Bacalhau a Lagareiro, salted cod oven baked, roasted potatoes, kale, garlic and olive oil sauce 橄欖油香烤馬介休 \$290

ARROZ / RICE (飯類)

Our Signature Lobster & Seafood Juicy Rice 龍蝦海鮮燴飯 \$490

Red prawns and spider crab juicy rice 葡萄牙紅蝦蜘蛛蟹肉海鮮燴飯 \$550

Duck Rice Lisboa style with chorizo and slow roasted pork belly 招牌焗鴨飯 \$290

DA TERRA / FROM THE LAND (肉類)

Carne de Porco à Alentejana, Iberico pork presa with clams, potatoes, pickles, black olives, lemon & coriander 葡式黑毛豬煮蜆 \$290

Australian Wagyu Sirloin (300 grams) with French Fries & burnt lemon 澳洲和牛西冷(300克)配薯條及燒檸檬 \$450

Suckling pig 葡式烤乳豬 slow roasted "À Bairrada" \$390

Baby Lamb Shank, slow cooked, wild mushrooms, mashed potatoes and homemade jus with truffle 煮小羊腿伴野菌菇, 薯仔及自製松露汁 \$280

PARA PARTILHAR/ SHARING PLATES (共享類)

Casa Lisboa Seafood Cataplana: Classic Portuguese Stew with lobster, fresh cod, scallops, shrimps, clams & mussels \$680

招牌海鮮鍋: (經典葡萄牙燉菜配龍蝦、新鮮鱈魚、帶子、海蝦、蜆及青口)

Half Piri-Piri Chicken, N.T. Organic Chicken (Limited Quantity) 半份霹靂醬烤本地有機雞 (限量供應) \$310

½ Suckling pig slow roasted "À Bairrada" 半隻招牌葡式烤乳豬 \$810