



**31.12.2025**

**Petiscos | Snacks | 餐前小食**

Cone de Tártaro de Atum  
Tuna Tartare Cone  
吞拿魚塔塔脆筒

Caranguejo Real e Caviar  
King Crab and Caviar  
帝王蟹及魚子醬

*NV Ruinart Blanc de Blancs Brut, Champagne, France*

**Entrada | Appetizer | 前菜**

Lavagante Azul com Caril, Maça Verde  
Blue Lobster with Curry and Green Apple  
藍龍蝦配咖喱及青蘋果

**Pratos Principais | Main Courses | 主菜**

**Peixe | Fish | 魚類**

Pregado com Emulsão de Manjerição, Ervilhas e Limão  
Turbot Fish with Basil Emulsion, Peas and Lemon  
多寶魚配羅勒醬、甜豆及檸檬

*2022 Cartuxa 'Pêra-Manca' Branco, Alentejo, Portugal*

**Escolha Um  
Choose One**

**選一**

Pombo, Escabeche, Cenoura, Bok Choi  
Grilled Pigeon with "Escabeche", Carrot and Bok Choi  
香烤乳鴿配洋葱泥胡蘿蔔及白菜

Vazia de Wagyu, Estufado de Mãozinhas e Grão,  
Molho de Pimenta e Cebolinhas  
Wagyu Sirloin, Veal Feet and Chickpea Stew,  
Pepper Sauce with Pearl Onions  
和牛西冷、牛蹄及鷹嘴豆燉菜、胡椒汁配洋蔥

*2019 Casa Ferreirinha 'Quinta da Leda' Tinto, Portugal*

**Sobremesa | Dessert | 甜品**

Chocolate, Avelã, Caramelo Salgado  
Chocolate, Hazelnut and Salted Caramel  
朱古力、榛子及海鹽焦糖

*NV Graham's 10 Anos Old Tawny Port, Porto, Portugal*

Please inform our service staff of any food allergies or dietary requirements.

如閣下有對任何食物過敏或餐飲限制，請聯絡服務員

The listed alcoholic beverages contain an alcohol concentration of more than 1.2%.

餐牌內酒精飲料的酒精濃度達百分之一點二以上。