

STARTER & PETISCOS

前菜及餐前小食

(P)	BARRANCOS Pata Negra cured ham platter served with sourdough 巴蘭科斯黑毛豬火腿拼盤	158
	FOIE GRAS MACARON Toasted Almond, Ginger and Lime Gel 鴨肝馬卡龍 香烤杏仁, 薑及青檸啫喱	98
✓	"LOMBARDA" TEMPURA Savoy cabbage with carrot hummus and grated radish 椰菜天婦羅配甘荀鷹嘴豆蓉及辣根	98
✓	AVOCADO TEMPURA With spicy guacamole 牛油果天婦羅配辣牛油果醬	98
✓	AGRIA MILLEFEUILLE Crispy potato terrine with sage, tomato jam and black olive 薯仔千層酥配鼠尾草, 番茄醬及黑橄欖	98
👨🍳	SMOKED MACKEREL CONE Pickle and smoked mayonnaise (D/S/E) 池魚脆筒配酸菜及煙燻蛋黃醬	108
(SH)	STONE CRAB Crab with salted egg and coriander 石頭蟹配鹹蛋黃及芫荽	158
(SH)	GILLARDEAU OYSTER Pearl sphere with seaweed dashi and fennel purée 法國吉拉多蠔配紫菜高湯及茴香蓉	per piece 一隻 3 pcs 三隻 98 288

👨🍳 Chef recommendation 廚師推薦 ✓ Vegetarian 素食

(P) Pork 豬肉類, (S) Seafood 海鮮類, (SH) Shellfish 貝類, (D) Dairy 奶類, (E) Egg 蛋類

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- (S) **CEVICHE** 138
Fresh Seabream with lime juice, fava guacamole, soft boiled quail egg and Pata Negra
海鯛魚配青檸汁，蠶豆醬，慢煮鵪鶉蛋及西班牙火腿
- (S) **SARDINE** 118
Smoked with tomato and tarragon served with toasted bread
煙燻沙丁魚配番茄及烤香草麵包
-  **JAPANESE TUNA** 148
Tartare with citrus cream and yuzu
(S) 金槍魚韃靼配柑橘奶油
- (D) **TACO TARTARE** 158
Portuguese beef with "São Jorge" cheese and chili
葡式生牛肉韃靼配葡萄牙芝士及辣椒
-  **MINI MESA BURGER** 138
Sliders with Piri Piri sauce
(D) 招牌迷你和牛漢堡皮里皮里醬
- (P) **"BOLO DE CACO"** 118
Sweet potato bread with pulled suckling pig and pink pepper sauce
手撕乳豬三明治配粉紅胡椒醬
- (S) **BOLINHOS DE BACALHAU** 98
Deep-fried salted cod fish with salmon roe
炸馬介休球
炸鱈魚馬鈴薯球，三文魚子

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|------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| (SH) | "ESCABECHE"
Homemade canned deep fried mussels
自家製作青口罐頭 | 98 |
| (SH) | "BULHÃO PATO"
Clams with coriander and garlic
白酒燴白蜆配芫荽和大蒜 | 118 |
| (SH) | "AO ALHINHO"
Sautéed prawns with kaffir lime, garlic and chili
香蒜大蝦，青檸檬及辣椒 | 168 |
| (P) | HOMEMADE "CHOURIÇO"
Traditional duck rice in our homemade smoked sausages
自家製葡國煙燻辣肉腸配傳統鴨肉飯 | 188 |
| (P) | "CACHORRO"
Josper grilled Iberico "secreto" hot dog with Portuguese marinated cabbage
炭燒伊比利亞黑毛豬肩熱狗配醃椰菜 | 148 |
| |  ROASTED EGGPLANT
With coriander and garlic sauce topped with sourdough "migas"
烤茄子配芫荽，大蒜及麵包 | 118 |

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MAIN COURSE TO SHARE

分享式主菜

	"GUINCHO" SEA		888
(SH)	Caroline rice stew with lobster, prawn, clams, mussels and crab meat 葡式海鮮飯 龍蝦, 蜆肉, 青口和蟹肉		
(S)	"LAGAREIRO" Roasted octopus served with potato cream and garlic 蒜油香烤八爪魚 配薯蓉和大蒜		188
	ATLANTIC SEABASS		388
	Braised "Caldeirada" style with potato, tomato, bell pepper and lemon confit 大西洋海鱸魚配葡式海鮮湯及馬鈴薯, 紅椒和醃檸檬		
		half 半隻	whole 一隻
	PIRI PIRI CHICKEN	168	288
	Served with vegetables chips 香辣葡式烤雞 配蔬菜脆片		
(P)	CRISPY PORK BELLY Iberico pork served with grilled savoy cabbage 脆烤豬腩肉配烤椰菜		188
(E)	ANGUS STRIPLOIN Josper grilled served with fried quail egg and truffle sauce 炭烤安格斯西冷 配香煎鵪鶉蛋和松露汁		348
(E/S)	COD "À BRÁS" Codfish with eggs, potato and black truffle 薯絲馬介休		138

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SIDE DISH

伴菜

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|-----|-----------------------------------------------------------------------------------|----|
| ✓ | GARLIC RICE
Organic rice with fried garlic
大蒜炒飯 | 58 |
| ✓ | MISO EGGPLANT
Tempura with sesame seeds
芝麻味噌茄子 | 58 |
| ✓ | HOMEMADE TRUFFLE FRIES
Grated parmesan and truffle mayonnaise
味賞松露薯條 | 58 |
| ✓ | BROCCOLINI
Sautéed with garlic
蒜蓉炒西蘭花苗 | 58 |
| (P) | "FEIJOADA"
Red bean stew and black pudding sausage
燴紅豆配血腸 | 58 |

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DESSERT

甜品

CHOCOLATE LAVA CAKE	88
Valrhona chocolate and hazelnut ice cream 巧克力熔岩蛋糕配巧克力和榛子冰淇淋	
MODERN SERRADURA	78
Passion fruit, vanilla cream and biscuit 木糠布丁配百香果和香草奶油	
HAZELNUT TEXTURES	78
Sponge cake, mousse and cracker 榛子什錦配海綿蛋糕，慕絲，餅乾	
"FATIAS DOURADAS"	88
Brioche fried bread with vanilla ice cream 葡式炸麵包配香草雪糕	
"PASTEL DE NATA"	78
Warm egg tart and coffee ice cream 葡式蛋撻配咖啡雪糕	
RASPBERRY DELIGHT	78
Meringue cracker with white chocolate mousse, raspberry cake and ice cream 覆盆子甜點配蛋白餅乾，白朱古力慕絲及覆盆子蛋糕雪糕	

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