



# STARTER & PETISCOS

## 前菜及餐前小食

(P)	<b>BARRANCOS</b> Pata Negra cured ham platter served with sourdough 巴蘭科斯黑毛豬火腿拼盤	158
	<b>FOIE GRAS MACARON</b> Toasted Almond, Ginger and Lime Gel 鴨肝馬卡龍 香烤杏仁, 薑及青檸啫喱	98
✓	<b>"LOMBARDA" TEMPURA</b> Savoy cabbage with carrot hummus and grated radish 椰菜天婦羅配甘荀鷹嘴豆蓉及辣根	98
✓	<b>AVOCADO TEMPURA</b> With spicy guacamole 牛油果天婦羅配辣牛油果醬	98
✓	<b>AGRIA MILLEFEUILLE</b> 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
👨🍳	<b>SMOKED MACKEREL CONE</b> Pickle and smoked mayonnaise (D/S/E) 池魚脆筒配酸菜及煙燻蛋黃醬	108
(SH)	<b>STONE CRAB</b> Crab with salted egg and coriander 石頭蟹配鹹蛋黃及芫荽	158
(SH)	<b>GILLARDEAU OYSTER</b> 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) 金槍魚鞦韆配柑橘奶油
- (D) **TACO TARTARE** 158  
Portuguese beef with "São Jorge" cheese and chili  
葡式生牛肉鞦韆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) | <b>"ESCABECHE"</b><br>Homemade canned deep fried mussels<br>自家製作青口罐頭   | 98  |
| (SH) | <b>"BULHÃO PATO"</b><br>Clams with coriander and garlic<br>白酒燴白蜆配芫荽和大蒜   | 118 |
| (SH) | <b>"AO ALHINHO"</b><br>Sautéed prawns with kaffir lime, garlic and chili<br>香蒜大蝦，青檸檬及辣椒  | 168 |
| (P)  | <b>HOMEMADE "CHOURIÇO"</b><br>Traditional duck rice in our homemade smoked sausages<br>自家製葡國煙燻辣肉腸配傳統鴨肉飯  | 188 |
| (P)  | <b>"CACHORRO"</b><br>Josper grilled Iberico "secreto" hot dog with Portuguese marinated cabbage<br>炭燒伊比利亞黑毛豬肩熱狗配醃椰菜  | 148 |
|      |  <b>ROASTED EGGPLANT</b><br>With coriander and garlic sauce topped with sourdough "migas"<br>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

	<b>"GUINCHO" SEA</b>		<b>888</b>
(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)	<b>"LAGAREIRO"</b> Roasted octopus served with potato cream and garlic 蒜油香烤八爪魚 配薯蓉和大蒜		<b>188</b>
	<b>ATLANTIC SEABASS</b>		<b>388</b>
	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
	<b>PIRI PIRI CHICKEN</b>	<b>168</b>	<b>288</b>
	Served with vegetables chips 香辣葡式烤雞 配蔬菜脆片		
(P)	<b>CRISPY PORK BELLY</b> Iberico pork served with grilled savoy cabbage 脆烤豬腩肉配烤椰菜		<b>188</b>
(E)	<b>ANGUS STRIPLOIN</b> 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		<b>348</b>
(E/S)	<b>COD "À BRÁS"</b> Codfish with eggs, potato and black truffle 薯絲馬介休		<b>138</b>

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## SIDE DISH

### 伴菜

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

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# DESSERT

## 甜品

<b>MESA SELEÇÃO DE QUEIJO ARTESANAL</b> Mesa artisan cheese selection 味賞精選手工芝士	<b>128</b>
<b>CHOCOLATE LAVA CAKE</b> Valrhona chocolate and hazelnut ice cream 巧克力熔岩蛋糕配巧克力和榛子雪糕	<b>88</b>
<b>MODERN SERRADURA</b> Passion fruit, vanilla cream and biscuit 木糠布丁配百香果和香草奶油	<b>78</b>
<b>HAZELNUT TEXTURES</b> Sponge cake, mousse and cracker 榛子什錦配海綿蛋糕，慕絲，餅乾	<b>78</b>
<b>"FATIAS DOURADAS"</b> Brioche fried bread with vanilla ice cream 葡式炸麵包配香草雪糕	<b>88</b>
<b>"PASTEL DE NATA"</b> Warm egg tart and coffee ice cream 葡式蛋撻配咖啡雪糕	<b>78</b>
<b>RASPBERRY DELIGHT</b> 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	<b>78</b>

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