


MESA SEASONAL RECOMMENDATION

味賞時令推廣

“OVO ESCOCÊS” 98
Scottish eggs with black pudding sausage and pickled apple
蘇格蘭夾心蛋配血腸及酸蘋果

 **“CROQUETES”** 118
Oxtail croquette with tuber melanosporum black truffle
炸牛尾丸子配佩里戈爾黑松露

“PASTÉIS DE MASSA TENRA” 158
Pigeon puff pastry with winter salad and quince
酥皮乳鴿批配雜菜沙律及木梨

 **“BOLO LÊVEDO”** 158
Açores sweet muffin with wild mushroom and Madeira sauce
葡式甜瑪芬配野菌及馬德拉醬汁

“PICA-PAU” 158
New Zealand Venison with Dijon and Touriga Nacional sauce
葡式炒紐西蘭鹿肉配第戎芥末及葡萄牙紅酒汁

 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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- | | | |
|---|--|------------|
|  | "PÃO DE COGUMELOS"
Rice buns with handpicked wild mushroom and leek fondue
米麵包配野菌炖大蔥 | 138 |
| | "ARROZ DE POLVO E LULAS"
Squid ink "organic IGP Lezirias" rice with Mediterranean octopus and "Menton" lemon confit
墨魚汁燴飯配地中海八爪魚及油漬檸檬 | 248 |
| | "ARROZ DE TAMBORIL"
Deep sea Portuguese monkfish, "organic IGP Lezirias" rice stew with saffron and monkfish liver
葡式鮫鱈魚燴飯配藏紅花和鮫鱈魚肝 | 388 |
|  | "AÇORDA DE PEIXE GALO"
Bread porridge with john dory, prawns, coriander and low temperature Japanese egg
燕麥粥配海魴魚，大蝦，芫茜及慢煮日本雞蛋 | 488 |
| | "FEIJOADA DE BACALHAU"
Semi cured codfish with white bean and spicy red bell pepper gel
慢煮馬介休配白豆及辣紅甜椒汁 | 228 |



Chef recommendation 廚師推薦



Vegetarian 素食

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PETISCOS

餐前小食

(P)	"BARRANCOS"			168
		Pata Negra cured ham platter served with Portuguese sourdough 巴蘭科斯黑毛豬火腿拼盤配葡式酸種麵包		
		AVOCADO TEMPURA		98
		With spicy guacamole 牛油果天婦羅配辣牛油果醬		
(S/D/E)		SMOKED MACKEREL CONE		118
		Pickle and smoked mayonnaise 池魚脆筒配酸菜及煙燻蛋黃醬		
		"ATUM"		158
	(S)	Japanese akami tuna tartare with citrus cream and yuzu 金槍魚韃靼配柑橘奶油		
			per piece 一隻	3 pcs 三隻
(SH)		GILLARDEAU OYSTER	98	288
		Pearl sphere with seaweed dashi and fennel purée 法國吉拉多蠔配紫菜高湯及茴香蓉		
		"TÁRTARO DE BETERRABA"		118
		Beetroot tartare with yoghurt emulsion and mint 紅菜頭韃靼配乳酪汁及薄荷		

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PETISCOS

餐前小食

- (SH) **“ESCABECHE”** 118
Homemade canned deep fried French Bouchot mussels
自家製炸青口罐頭
-  **MINI MESA BURGER** 138
Wagyu beef sliders with Piri Piri mayo
(D) 招牌迷你和牛漢堡配特色香辣醬
- (S) **“BOLINHOS DE BACALHAU”** 98
Deep-fried salted codfish with salmon roe
炸馬介休球
炸鱈魚馬鈴薯球及三文魚籽
- (SH) **“BULHÃO PATO”** 128
Pacific clams with white wine, coriander and garlic
白酒燴白蜆
配芫荽和大蒜

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PRINCIPAIS

分享式主菜

 (S/E)	COD "À BRÁS" Salted codfish with eggs, potato and black truffle 黑松露薯絲馬介休	148
 (SH)	"ARROZ À GUINCHO" "Organic IGP Lezirias" rice stew with lobster, prawn, clams, mussels and crab meat 葡式海鮮飯 龍蝦,大蝦,蜆肉,青口和蟹肉	888
(S)	"LAGAREIRO" Roasted Mediterranean octopus served with potato cream and garlic 蒜油香烤八爪魚 配薯蓉和大蒜	198
	"FRANGO PIRI PIRI" Free range spicy chicken served with vegetables chips 香辣葡式烤雞 配蔬菜脆片	half 半份 188 whole 全份 318

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ACOMPANHAMENTOS

伴菜

- | | | |
|---|---|----|
|  | GARLIC RICE
Organic rice with fried garlic
大蒜炒飯 | 58 |
|  | MISO EGGPLANT
Tempura with sesame seeds
芝麻味噌茄子 | 78 |
|  | TRUFFLE HOMEMADE FRIES
With homemade truffle mayonnaise
味賞松露薯條配松露醬 | 88 |
|  | BROCCOLINI
Sautéed with garlic and foam
蒜蓉炒西蘭花苗 | 78 |

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SOBREMESAS

甜品

CHOCOLATE LAVA CAKE	88
Valrhona chocolate and hazelnut ice cream 巧克力熔岩蛋糕 配巧克力和榛子雪糕	
MODERN SERRADURA	78
Passionfruit, vanilla cream and biscuit 木糠布丁 配百香果和香草奶油及餅乾	
“TARTE DE ABÓBORA E REQUEIJÃO”	88
Hokkaido Pumpkin and soft cheese pie with toasted bread ice cream 北海道南瓜芝士批 配烤麵包雪糕	
“FATIAS DOURADAS”	88
Brioche fried bread with vanilla ice cream 葡式炸麵包配香草雪糕	
“CLAFOUTI DE PÊRA ROCHA”	88
Pear clafouti with sorbet 香梨克拉芙緹配雪葩	
“MARMELO”	88
Quince and apple tatin with puff pastry and vanilla sauce 酥皮木梨蘋果批配香草醬	

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