







mesa 味賞
by José Aviliez

PETISCOS FRIAS

Small Cold Bites

餐前小食 (冷)

- | | | |
|--|--|-----|
|  | Cone de tempura com Tártaro de atum, soja picante
Tempura cone with tuna tartare and spicy soya
金槍魚脆筒配辣醬油 | 138 |
| 
 | Cone de tempura de Tártaro de novilho com Trufa
Tempura cone with beef tartare with truffle
生牛肉他他脆筒配黑松露 | 138 |
|  | Gambas do Algarve marinadas sobre lima
Algarve Prawns marinated over lime
青檸汁醃阿爾加維大蝦 | 128 |
| | Cone de tempura de Tártaro de Beterraba
Tempura cone with beetroot tartare
紅菜頭他他脆筒 | 98 |



Chef recommendation 廚師推薦



Seasonal Dishes 時令菜式

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PETISCOS QUENTES

Small Hot Bites

餐前小食 (熱)

Bola de Berlim com Caranguejo 138
Brioche fried pastry with Stone Crab
石頭蟹配炸牛油麵包

Croquetes com mostarda trufada 118
Beef croquette with truffle mustard
炸牛肉丸子配松露芥末醬

 **Bolinhos Crocantes de Bacalhau** 108
Crispy codfish balls
炸馬介休球

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ENTRADAS FRIAS

Cold Appetizers

前菜 (冷)

- | | | |
|-----|---|-----|
| 🍽️ | Salada César de Lavagante com pele de frango
Caesar salad with Blue Lobster and chicken skin
凱撒沙律配波士頓龍蝦及雞皮 | 288 |
| 👨‍🍳 | King crab com Sabores de Cascais
Cascais style King Crab
卡斯凱什帝王蟹 | 248 |
| 🍽️ | Tártaro de Beterraba com caviar Baeri
Beetroot tartare with caviar
紅菜頭他他配魚子醬 | 198 |
| | Gambas da Costa em Ceviche com mel e flores
Coast shrimp ceviche with honey and flowers
青檸汁醃海蝦配蜂蜜及食用花 | 168 |
| 🍽️ | Cenoura Algarvia em diferentes texturas
Algarve carrot with different textures
阿爾加維紅蘿蔔三重奏 | 118 |



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ENTRADAS QUENTES

Hot Appetizers

前菜 (熱)

- | | | |
|---|---|-----|
|  | Carabineiro com molho de moqueca
Scarlet Prawn with "moqueca" sauce
紅蝦配海鮮椰奶汁 | 368 |
|  | Ovos de ouro estrelados com molho do bife
Signature golden egg with beef sauce
招牌黃金蛋配牛肉汁 | 198 |
| | Sopa rica de peixe e marisco
Fish and seafood cream soup
鮮魚海鮮奶油湯 | 158 |
| | Gambas com alho e malagueta
Garlic Prawn with butter and chili
香蒜大蝦配牛油及辣椒 | 148 |
|  | Pézinhos de Coentrada com hortelã
Pork trotters stew with garlic and mint
燉豬蹄配大蒜及薄荷 | 98 |
|  | Ovos verdes em tempura com cebola escabechada
Green eggs in tempura with pickled onion
香草雞蛋天婦羅配酸洋蔥 | 98 |



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PRATOS VEGETARIANOS

Vegetarian

素食精選

Linguini com Trufa e cebolinho Linguini with truffle and spring onion 意大利闊條麵配黑松露和青蔥	248
Arroz cremoso com shitake e Algas Creamy rice with shitake mushroom and seaweed 椎茸海苔奶油燴飯	208
Caril Verde de Legumes Grelhados Green Curry with grilled vegetables 綠咖哩配烤時蔬	198
Arroz frito com legumes e ovo Stir fried rice with vegetables and egg 時蔬雞蛋炒飯	188

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PRATOS DE PEIXE E MARISCO

Seafood and Fish

海鮮及魚類

Lavagante Grelhado com batatas fritas e ovo

Grilled Blue Lobster with French fries and egg

烤波士頓龍蝦配炸薯條及雞蛋

Market Price 時價



Caldeireta de Carabineiro e Lavagante, arroz basmati com alho e gengibre

Scarlet Prawn and Boston Lobster stew with garlic and ginger Basmati rice

燉紅蝦及波士頓龍蝦配大蒜及生薑印度香米

988

Arroz Rico de Marisco

Mesa Seafood rice

味賞海鮮飯

898



Imperador a vapor com legumes, molho de soja e gengibre

Steamed Emperor fish with vegetables, soy sauce and ginger

清蒸帝王魚配時蔬、醬油及薑汁

588

Garoupa braseada com tomatada de mexilhões

Braised grouper with mussel and tomato stew

紅燒石斑魚燉青口及番茄

488



Atum braseado com milho fritos, beringela fumada e molho de salmorejo

Braised tuna with fried corn, smoked eggplant, tomato, bread and vinegar sauce

紅燒金槍魚配炸玉米、煙燻茄子、蕃茄、麵包及油醋汁

488

Polvo na brasa com arroz de grelos e molho de kimchi

Charcoal grilled octopus with kale rice and kimchi sauce

炭烤章魚配羽衣甘藍飯及泡菜汁

388



Bacalhau à Brás

Creamy codfish with eggs

薯絲馬介休

168



Chef recommendation 廚師推薦



Seasonal Dishes 時令菜式

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PRATOS DE CARNE

Meat

肉類

Vaca maturada com molho de trufas, Salada e Batata frita 498
Aged beef with truffle sauce, salad and French fries
熟成牛肉配黑松露汁、沙律及炸薯條

 **Frango piri piri com Batata frita** 338
Spring Piri Piri chicken with French fries
葡式烤雞配炸薯條

 **Leitão crocante com Batata frita e Salada de laranja** 328
Crispy suckling pig with French fries and orange salad
脆皮乳豬配炸薯條及香橙沙律

Bife à "Lisboa" com Rodelas de Batata frita 298
Lisbon style beefsteak with sliced potato
里斯本式牛排配土豆片

Preso de Porco Alentejano com Arroz e Feijão 268
Iberian pork presa with rice and black bean stew
伊比利亞黑毛豬肩胛肉配燉黑豆和飯

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SOBREMESAS

Desserts

甜品

	Seleção de queijos Portugueses	168
	Our Portuguese cheese selection 精選葡式手工芝士	
	Sabores do Mesa	138
	Mesa signature dessert platter 味賞招牌甜品拼盤	
	Kumquat	98
	Kumquat Globe, citrus delight with egg custard 特式柑橘吉士球	
	Bolo de chocolate	98
	Chocolate cake 朱古力蛋糕	
	Mil folhas de Pastel de Nata	88
	Portuguese egg tart millefeuille 葡式酥皮蛋撻	
	Caramelo Salgado	88
	Salted caramel with brownies, sea salt and caramel ice cream 葡式海鹽焦糖配布朗尼及海鹽焦糖冰淇淋	
	Gelado & Sorbet	78
	Our seasonal selection of ice cream and sorbet 季節精選的冰淇淋和雪葩	
	Prato de Fruta	58
	Fruit platter 雜果拼盤	

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