







# PETISCOS

## Snacks

### 餐前小食

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|--|--|-----|
| <br> | <b>Cone de tempura com tártaro de atum, soja picante</b><br>Tempura cone with tuna tartare and spicy soya<br>吞拿魚脆筒配辣醬油 | 148 |
|  | <b>Cone de tempura de tártaro de novilho com trufa</b><br>Tempura cone with beef tartare with truffle<br>生牛肉他他脆筒配黑松露   | 148 |
|    | <b>Gambas do Algarve marinadas sobre lima</b><br>Algarve prawns marinated over lime<br>青檸汁醃阿爾加維大蝦                      | 128 |
|  | <b>Croquetes com mostarda trufada</b><br>Beef croquette with truffle mustard<br>炸牛肉丸子配松露芥末醬                            | 128 |
|    | <b>Bolinhos crocantes de bacalhau</b><br>Crispy codfish balls<br>炸馬介休球   | 128 |
|  | <b>Abacate em tempura</b><br>Avocado tempura<br>牛油果天婦羅   | 108 |
|  | <b>Cone de tempura de tártaro de beterraba</b><br>Tempura cone with beetroot tartare<br>紅菜頭他他脆筒                        | 108 |



Chef recommendation 廚師推薦



Seasonal Dishes 時令菜式

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# ENTRADAS

## Appetizers

### 前菜

**Carabineiro com molho das suas cabeças em torricado** 288

Scarlet prawn with his own head sauce, grilled bread

紅魔蝦配蝦頭濃汁及碳香麵包



**Carangueijo & caviar com sabores de Cascais** 268

Crab & caviar, Cascais style

卡斯凱什風味蟹肉沙律配魚子醬



**Tártaro de beterraba com caviar** 198

Beetroot tartare with caviar

紅菜頭他他配魚子醬

**Farinheira e ovo de ouro** 168

Smoked Portuguese Sausage "Farinheira" and golden egg

烟熏葡式香腸"Farinheira"配黃金蛋

**Gambas com alho e malagueta** 168

Garlic prawns with chili

香蒜大蝦配辣椒

**Sopa rica de peixe e marisco** 158

Fish and seafood cream soup

鮮魚海鮮奶油湯

**Pézinhos de coentrada, pão grelhado** 128

Pork trotters stew with garlic and coriander, grilled bread

燉豬蹄配蒜香芫茜醬及碳香麵包



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# PRATOS VEGETARIANOS

## Vegetarian

### 素食精選

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<b>Linguini com trufa e cebolinho</b> Linguini with truffle and chives 意大利闊條麵配黑松露及青蔥	248
<b>Arroz cremoso com shitake e algas</b> Creamy rice with shitake mushroom and seaweed 椎茸海苔奶油燴飯	218
<b>Caril verde de legumes grelhados</b> Green curry with grilled vegetables 綠咖哩配碳烤時蔬	198
<b>Arroz salteado com vegetais e ovo a cavalo</b> Sautéed rice with vegetables and fried egg 時蔬雞蛋炒飯	188



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Seasonal Dishes 時令菜式




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# PRATOS DE PEIXE E MARISCO

## Seafood and Fish

### 海鮮及魚類

	<b>Caldeireta de carabineiro, lavagante e gamba, arroz</b> Scarlet prawn, Boston lobster and prawn stew, rice 燉紅蝦、波士頓龍蝦及鮮蝦、米飯	1,168
	<b>Arroz rico de marisco</b> Mesa seafood rice 味賞海鮮飯	1,088
	<b>Caldeireta de peixe do atlantico e ameijoa, arroz</b> Atlantic fish and clams stew, rice 大西洋漁及蜆肉、米飯	468
	<b>Atum braseado com piso de ervas , pimentos assados e milhos fritos</b> Braised tuna, herbs sauce, roasted bell peppers, fried corn 紅燒吞拿魚、香草醬、烤甜椒、炸粟米	388
	<b>Polvo na brasa, batata, romesco</b> Charcoal grilled octopus, potato, romesco 碳烤八爪魚、薯仔、紅椒堅果醬	298
	<b>Bacalhau à brás</b> Creamy codfish with eggs 薯絲馬介休	198



Chef recommendation 廚師推薦  Seasonal Dishes 時令菜式



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# PRATOS DE CARNE

## Meat

### 肉類

	<b>Naco Black Angus fatiado, batata e salada</b>	498
	Black Angus beef sliced, potato and salad 熟成牛肉切片、薯仔及沙律	
	<b>Mini bitoques à Portuguesa</b>	388
	Portuguese mini steaks, quail eggs, smoked ham and potato 葡式迷你牛扒、鵪鶉蛋、烟熏火腿及薯仔	
	<b>Frango piri piri, batata, abacate</b>	358
	"Piri-Piri" chicken with potato and avocado 葡式烤雞配薯仔及牛油果	
	<b>"Sandwich" de leitão, batata e salada de laranja</b>	358
	Suckling pig "sandwich", potato and orange salad 乳豬三文治、薯仔及香橙沙律	
	<b>Presa de porco Alentejano, pezinhos de coentrada, arroz de feijão</b>	338
	Iberian pork presa, pork trotters stew, beans rice 伊比利亞豬肩胛肉、燉豬蹄、黑豆飯	
	<b>O nosso arroz de pato com couve fermentada</b>	288
	Our duck rice with fermented cabbage 自家製鴨飯配發酵酸包菜	

 Chef recommendation 廚師推薦  Seasonal Dishes 時令菜式



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# SOBREMESAS

## Desserts

### 甜品

<b>Seleção de queijos Portugueses</b>	168
Our Portuguese cheese selection 精選葡式手工芝士	
<b>Bolo de chocolate</b>	128
Chocolate cake 朱古力蛋糕	
<b>Prato de fruta</b>	128
Fruit platter 雜果拼盤	
 <b>"Kumquat"</b>	108
Kumquat signature ball 招牌柑橘球	
 <b>Mil folhas de pastel de nata</b>	108
Portuguese egg tart millefeuille 葡式酥皮蛋撻	
<b>Caramelo salgado</b>	108
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	
<b>Gelado &amp; sorbet</b>	98
Our seasonal selection of ice cream and sorbet 季節精選的冰淇淋及雪葩	



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