



Chef's Table

Portuguese Culinary Journey



Starters 前菜

Freshly-baked Portuguese bread,
butter, olive tapenade,
marinated olives

Portuguese charcuterie

Portuguese cheeses

麵包籃，牛油，橄欖醬，醃製橄欖
葡萄牙凍肉芝士拼盤

Salada "Alentejana"

Heirloom tomato, cucumber,
kalamata olives, oregano
蕃茄青瓜香草沙律

Salada de polvo

Braised octopus' tentacle, bell pepper salsa,
lemon vinaigrette
八爪魚沙律

Rissóis de camarão tigre

Tiger prawn rissoles
虎蝦蝦批



Soup 湯

Sopa da Pedra

Traditional Portuguese stone soup
石頭湯



Main course 主菜

Cataplana de Lavagante e Marisco

Live Boston lobster, seafood, potato,
tomato, onion, garlic, white wine
龍蝦海鮮蕃茄銅鍋煲

Arroz de tamboril com camarão tigre

Monkfish and tiger prawn rice, coriander
安康魚虎蝦飯

Cabrito assado no forno

Roasted young goat, organic baby
potatoes, mint
烤小山羊肉配有機薯仔



Dessert 甜品

Mouse de Chocolate

Dark chocolate mousse,
hazelnut praline, raspberries
朱古力榛子慕斯

*The restaurant offers daily menu subject to the fresh
ingredients available

*菜單僅供參考，菜單將根據當天新鮮食材配搭

If you have any concerns regarding food allergies, please alert your server prior to ordering.
如果您對食物有任何過敏的疑慮，請在點餐前告知服務

