



**Portuguese “Boa Vida” Premium Set Dinner**  
**Sunday to Thursday | 6:30pm to 10:00pm |**

**Fresh baked potted onion bread**

Home-made sundried tomato & olive tapenade, Isigny butter  
 新鮮出爐洋蔥麵包  
 自製番茄乾和橄欖醬，伊斯尼牛油

**Portuguese Charcuterie & Cheese Board**

Pata negra ham, and daily selection of cold cuts and cheese  
 pickle vegetables, marinated olives, grapes  
 葡萄牙熟食及芝士  
 葡萄牙火腿，每日精選切肉及芝士  
 醃菜、醃橄欖、提子



**Appetizers 前菜**

(Select any two appetizers 請選擇其中兩道前菜)

**Salada de tomate orgânico com queijo Feta**

Heirloom tomato salad, feta cheese,  
 lemon-oregano vinaigrette  
 檸檬油醋汁蕃茄菲達芝士沙律

Or 或

**Bacalhau confitado com pimentos e broa de milho**

Baked codfish on corn bread toast,  
 piquillo peppers and herb oil  
 烤馬介休配粟米麵包多士、紅椒、香草油

Or 或

**Croquetes de alheira**

“Alheira” sausage croquettes, Dijon mustard  
 炸肉腸、第戎芥末



**Soup 湯**

**Sopa da Pedra**

Traditional Portuguese stone soup  
 傳統葡萄牙石頭湯



**Main courses 主菜**

(Select any two main courses 請選擇其中兩道主菜)

**Penne com ragu de favas e cogumelos**

Penne pasta, wild mushroom & fava bean  
 ragu, parmesan cheese  
 通心粉、野生蘑菇、蠶豆、帕瑪森芝士

Or 或

**Bacalhau com migas de broa**

Grilled cornbread crusted codfish loin, crushed new potato,  
 baby carrots, garlic-olive oil  
 燒粟米麵包馬介休，香草薯仔，甘筍，香蒜橄欖油

Or 或

**Bife de vaca à Café**

Roasted US beef flank steak, garlic mashed potatoes,  
 mustard cream sauce  
 烤美國牛肋排、大蒜薯蓉、芥末忌廉醬

Or 或

**Perna de frango recheada com castanhas e alheira**

Free-range chicken thigh stuffed with “alheira” sausage,  
 sweet potato mash, madeira sauce  
 香腸雞胸卷  
 甜薯蓉，馬德拉醬

Or 或

**Filete de Robalo selvagem < add 另加 Mop 68 >**

Pan-fried Chilean seabass fillet, swede puree, smoky eggplant  
 ratatouille, basil oil  
 香煎智利鱸魚、蕪菁甘藍蓉、煙燻茄子、羅勒油

Or 或

**Leitão à moda da bairrada < add 另加 Mop 68 >**

Crispy-roasted suckling pig, chorizo rice,  
 orange salsa, creamy peppercorn sauce  
 脆皮烤乳豬，葡國腸飯，香橙莎莎，忌廉胡椒醬

Or 或

**Bife à Portuguesa < add 另加 Mop 68 >**

Pan-seared USDA Prime fillet mignon,  
 Pata Negra ham, white wine butter sauce  
 香煎美國牛柳，火腿，白酒牛油醬

**Dessert 甜品**

**Arroz doce**

Traditional Portuguese sweet rice pudding  
 傳統葡萄牙甜米布丁

Or 或

**Mouse de Chocolate**

Dark chocolate mousse, hazelnut praline, raspberries  
 黑朱古力慕斯、榛子果仁糖糖漿、覆盤子

Or 或

**Ananás com Vinho Do Porto**

Caramelized pineapple, porto wine, vanilla ice-cream  
 焦糖菠蘿、鮑酒、雲呢拿雪糕

*Including a glass of soft drink, beer or house wine*  
 包括每人一杯汽水，啤酒或酒店精選葡萄酒

**Promotional price 推廣價**

**MOP 428 for 2 persons 兩位用**

| Original Price 原價 MOP 468 for 2 persons 兩位用 |

If you have any concerns regarding food allergies, please alert your server prior to ordering. Above promotion menu is subject to 10% service charge.

如果您對食物有任何過敏的疑慮，請在點餐前告知服務員。以上推廣餐單價格須另加 10% 服務費。



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 烤馬介休配粟米麵包多士、紅椒、香草油

Or 或

**Croquetes de alheira**  
 “Alheira” sausage croquettes, Dijon mustard  
 炸肉腸、第戎芥末



**Soup 湯**

**Caldo verde**  
 Potato-kale-chorizo  
 薯蓉青菜湯

**Main course 主菜**

(Select any two main courses 請選擇其中兩道主菜)

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 Penne pasta, wild mushroom & fava bean ragu, parmesan cheese  
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 Caramelized pineapple, porto wine, vanilla ice-cream  
 焦糖菠蘿、鉢酒、雲呢拿雪糕

Or 或

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 Dark chocolate mousse, hazelnut praline, raspberries  
 黑朱古力慕斯、榛子果仁糖糖漿、覆盤子

*Including a glass of soft drink, beer or house wine*  
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