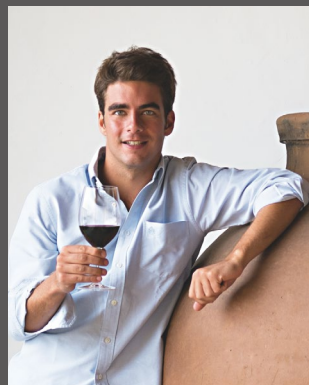




Hotel Royal Fado & Seapower Proudly Present J. Portugal Ramos Vinhos Wine Pairing Dinner

With the presence of João Maria Portugal Ramos



Mr. João Maria Portugal Ramos, like his father and grandfather, studied Agronomy at the Instituto Superior de Agronomia (ISA), School of Agriculture, in Lisbon.

João has a European Master of Science of Viticulture and Enology in Montpellier, with internships in Bordeaux and Madrid universities. Apart from Portugal he has made vintages in Spain, Chile and South Africa. In South Africa João also had the chance to learn more on new viticulture and winemaking techniques in areas with low water availability, a subject related to his earlier master theses (“The effect of Post Véraison Water Deficit Irrigation in temperate-hot climate regions”, 2014).

It was in 2014 that João Maria finally joined the enology and production team of J. Portugal Ramos group in Alentejo – Vila Santa winery - alongside his father.

Thursday, 4 April 2019 at FADO

7:00pm Cocktail

7:30pm Dinner

This exclusive event is priced at **MOP680*** per person including five-course wine pairing dinner.

* inclusive of 10% service charge

Limited seats are available, please make reservations at your earliest.

R.S.V.P to Ms. Alice Zhang

Tel: (853) 8597 9109 Fax: (853) 8597 9178

E-mail: marketing.pr@hotelroyal.com.mo

M Floor, Hotel Royal, Estrada da Vitória No. 2-4, Macau


皇都酒店
HOTEL ROYAL
MACAU


Fado
Legendary Portuguese Cuisine
花耀葡葡牙餐館


Seapower. 凱權
Spirits • Wine • Beer

JOÃO PORTUGAL
RAMOS
VINHOS

Hotel Royal Fado & Seapower Proudly Present
J. Portugal Ramos Vinhos
Wine Pairing Dinner

With the presence of João Maria Portugal Ramos

Welcome Cocktail

Canapés de língua afiambrada
Braised beef tongue in canapes style
燴牛脷小食

Azeitonas verdes panadas
Breaded green olives
炸青橄欖

🍷 2017 Marques de Borba Branco

Dinner

Terrina de leitão com espargos verdes e creme de maçã assada
Suckling pig terrine with green asparagus, roasted apple mousse
乳豬凍拌蘆筍及烤蘋果慕絲

🍷 2017 JP Ramos Alvarinho Branco

Polvo grelhado com maionese de pimentos assados e alcachofras fumadas
Grilled octopus with roasted red bell-pepper mayo and lightly smoked artichokes
烤八爪魚配紅甜椒醬及煙雅枝竹

🍷 2012 Foz de Arouce Tinto

Revisitando o Cozido à Portuguesa
*Honoring the legendary Portuguese meat stew
(potato, chorizo, pork ear, carrot, cabbage, bacon and chicken)*
傳奇葡式燉肉 (薯仔、葡式香腸、豬耳、紅蘿蔔、椰菜、煙肉及雞肉)

🍷 2015 Marques de Borba Reserva Tinto

Novilho estufado com abóbora, cogumelos e brócolos
Braised ox cheek with pumpkin, mushrooms and broccolis
燴牛頰面拌南瓜、鮮菇及西蘭花

🍷 2008 O.Leucura Cota 200 Tinto

Terrina de chocolate com morangos confitados em baunilha e papo de anjo
Chocolate terrine, confit strawberries with vanilla and light egg sponge
朱古力凍配士多啤梨糖醬及雲尼拿雞蛋糕

🍷 2011 Duorum Late Bottled Vintage

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