

葡萄牙南北風味巡禮

TASTE PORTUGAL North to South Gastronomic Odyssey

Friday, 16 May 2025
at FADO

7:00pm Welcome Cocktail

7:30pm Dinner

This exclusive event is priced at
MOP880 nett per person
which includes a five-course wine pairing dinner.



Limited seats available. Book now.

RSVP: Kelvin Ieong Tel: (853) 8597 9136 Email: marketing.pr@hotelroyal.com.mo
M Floor, Hotel Royal, Estrada da Vitória No. 2-4, Macau

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Special Menu

Welcome Cocktail Menu

🍷 2019 Flor do Cume White 2019
葡國傲園莊園 - 花之白酒

Pasteis de cogumelos e queijo
Mushroom and cheese pastries
蘑菇芝士酥皮糕點

Salada de sapateira em canapé
Crab salad on canapé
蟹肉沙律脆面包

Pirolitos de polvo com pimentão doce
Octopus lollipops with paprika
紅椒粉章魚棒棒糖

Dinner Menu

🍷 2021 Quinta do Cume White 2021 葡國傲園莊園 - 傲園白酒
Carpaccio de curgete com leitão, maçã verde e pimenta preta
Zucchini carpaccio with suckling pig, green apple and black pepper
翠玉瓜薄片配乳豬、青蘋果和黑胡椒

🍷 2020 Quinta do Cume Grande Reserva White 2020 葡國傲園莊園 - 傲園頂級白酒
Bacalhau gratinado com maionese de alho assado e cebolada de presunto
Roasted cod with garlic and onion confit mayo and iberico ham
烤鱈魚配油封洋蔥蒜香沙律醬和伊比利亞火腿

🍷 2018 Flor do Cume Red 2018 葡國傲園莊園 - 花之紅酒
Couve recheada com fumeiro caldo reduzido do cozido à portuguesa
Stuffed cabbage with smoked meat with reduced broth from Portuguese stew
煙燻肉包心菜配葡萄牙燉菜湯

🍷 2019 Quinta do Cume Alicante Bouschet 2019 葡國傲園莊園 - 單一葡萄AB紅酒
Bochecha de novilho no forno, espargos verdes e mousse de aipo
Baked veal cheek, green asparagus and celery mousse
焗小牛面頰肉、蘆筍和芹菜慕斯

🍷 Borges Porto Tawny 葡國寶雀Tawny砵酒
Aletria dourada com pera bebida e mousse de caela
Sweet golden vermicelli with "drunken" pear and cinnamon mousse
甜金米粉配「醉」啤梨和肉桂慕斯

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