

HALLOWEEN

Wine pairing

OCT 31 & NOV 1

DINNER 晚餐

Terrina de leitão e espargos verdes, salada de maca com molho de mostarda

Suckling pig terrine with green asparagus, apple salad and mustard sauce

蘆荀乳豬批配青蘋果沙律



2022 Quinta da Lagoalva Talhão

Lulas, vieiras e chouriço fritos com caldo de marisco

Pan-fried squids, scallops and chorizo with shellfish broth

香煎魷魚、帆立貝及西班牙辣腸海鮮湯

Bacalhau confitado em azeite, creme de batata, couve local cenoura e pickles de cebola

Cod confit in olive oil, potato mousse, local cabbage, carrots and onion pickles

橄欖油漬馬介休配馬鈴薯蓉醃洋蔥



2022 Terra d'Alter Reserva

Lombo de novinho grelhado, puré de couve-flor, cogumelos e espargos salteados

Grilled tenderloin with cauliflower puree, sauteed mushrooms and asparagus

烤牛柳配椰菜泥、炒蘑菇及蘆筍

Cheesecake de Tiramisu com Dedo Fantasma

Phantom Finger Tiramisu Cheesecake

幽靈手指芝士蛋糕



by Chef
Luís Américo



MOP 580 per person 每位

以上價格須加一服務費 Prices are subject to 10% service charge.

FADO PORTUGUESE RESTAURANT - HOTEL ROYAL MACAU

澳門皇都酒店 - 花道葡萄牙餐廳

M/F, Hotel Royal, Estrada da Vitoria No. 2-4, Macau 澳門得勝馬路2-4號, 皇都酒店M樓

For reservation, call +(853) 2855 2222 ext.142 E-mail: info@hotelroyal.com.mo | www.hotelroyal.com.mo

EXCESSIVE DRINKING OF ALCOHOLIC BEVERAGES IS HARMFUL TO HEALTH THE SALE OR SUPPLY OF ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF 18 IS PROHIBITED

過量飲酒危害健康 禁止向未滿十八歲人士銷售或提供酒精飲料



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Inline預約