

# FADO

## Christmas A-La-Carte Specials | 聖誕單點推介

17 December 2018 to 1 January 2019

- Vieiras coradas sobre puré de aipo aromatizado com trufa, cogumelos e ervilhas** **160**  
*Seared scallops with celery bulb purée flavored with black truffle, sautéed mushrooms and green peas*  
嫩煎鮮貝佐黑松露芹菜蓉及青豆炒蘑菇  
🍷 *Murganheira Reserva Brut, Sparkling – 2010 – Távora, Portugal*
- Bacalhau negro com cebola negra caramelizada, polvo e pata negra de Barrancos 40 meses de cura** **280**  
*Black cod with caramelized onion black mousse, octopus and Portuguese Pata Negra 40 months grade*  
黑鱈魚配焦糖洋蔥黑慕絲、八爪魚及40個月葡國黑蹄豬火腿  
🍷 *Soalheiro, White – 2013 – Vinho Verde, Portugal*
- Vazia de novilho na brasa com espargos verdes, e arroz de castanhas, passas e pinhões** **260**  
*Charcoal grilled ribeye, green asparagus and chestnut rice with pine nuts and raisins*  
碳燒肉眼扒、綠蘆筍及栗子燴飯配松子葡萄乾  
🍷 *Terras de d’Alter Reserva, Red – 2011 – Alentejo, Portugal*
- Fondant natalício de cenoura e laranja com mousse de chocolate e suspiros** **70**  
*Christmas carrot and orange lava cake with chocolate mousse and crispy meringue*  
葡式聖誕紅蘿蔔、香橙蛋糕配朱古力慕斯及香脆酥皮  
🍷 *Passadouro, Late Bottle Vintage Port – 2008 – Douro, Portugal*