

# FADO

## Christmas Wine Pairing Set Menu | 聖誕美酒佳餚套餐

Apenas para todos os elementos da mesa | *The whole table is required to order the same menu*  
同枱客人均需選擇同款套餐

17 December 2018 to 1 January 2019

### Terrina de leitão com espargos verdes, maçã e molho de mostarda

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

乳豬肉凍配綠蘆筍、蘋果及芥末醬

🍷 *Anselmo Mendes "Passaros" Alvarinho Trajadura 2015*

### Polvo assado, areia de cebola, chutney de pimentos assados e chicória

*Roasted octopus, onion sand, roasted pepper chutney and chicory lettuce*

烤八爪魚配菊苣生菜

🍷 *Quinta de Saes Tinto 2014*

### 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腌洋蔥

🍷 *Luis Pato Vinhas Velhas Branco 2015*

### Carré de borrego e roupa velha de alheira

*Rack of lamb and a mix of vegetables and "alheira" sausage*

烤羊架配葡萄牙肉腸及雜菜

🍷 *Luis Pato Pato Rebel Tinto 2015*

### Filhós de natal com ovos moles e gelado de canela

*Christmas fritter with egg cream and cinnamon ice-cream*

聖誕蛋餅配忌廉及肉桂雪糕

🍷 *Vista Alegre 10 Years Old White Port*

每位 **MOP680 per person**

*1 glass of paired wine per course* 每道菜配葡萄酒一杯

每位 **MOP580 per person**

*without wine* 不配酒