

Hotel Royal Fado & Adega Royale Proudly Present

Pre-Christmas Wine Pairing Dinner

08 December 2017, Friday at FADO

7:00pm Welcome Cocktail

7:30pm Dinner

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

* inclusive of 10% service charge



Personally Presented by
Chef Renato Cunha




皇都酒店
HOTEL ROYAL
MACAU

Fado
Legendary Portuguese Cuisine
花道葡國餐廳


ADEGA ROYALE
FINE WINE & FOOD

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

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

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

Hotel Royal Fado & Adega Royale Proudly Present

Pre-Christmas Wine Pairing Dinner

Welcome Cocktail

Pastel de bacalhau com nata

Cod cream tart

忌廉馬介休撻

Dumpling de leitão

Roasted suckling pig dumpling with onion jam

烤乳豬餃子配洋蔥醬

 Portal da Calçada Espumante Sec NV

Dinner

logurte de camarão

Inspired by a yogurt with pieces, shrimp in cream and tartar, coriander and lime

蝦忌廉他乳酪配青檸香菜

 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

Aletria com cardamomo, granola de frutos secos e gelado de uvas passas

Vermicelli with cardamom, dried fruits granola and raisins ice cream

小豆蔻乾果麥片麵條配葡萄乾雪糕

 Vista Alegre 10 Years Old White Port

