



Luís Américo

CHEF'S TASTING MENU

Sip and Savour Portugal

From now until 30th June 2017

每位 mop **580** per person
 or

每位 mop **680** per person
 with wine pairing*



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

All prices are subject to 10% service charge.





MENU

Lobster and octopus salad with zucchini carpaccio and tomato jelly

龍蝦八爪魚沙律配意大利青瓜番茄啫喱

🍷 Quinta do Ameal Loureiro Classico 2015

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

🍷 Quinta do Passadouro White 2015

Black cod with onion confit in olive oil and sautéed broad beans

馬介休配油漬洋蔥及香炒蠶豆

🍷 Casal Sta. Maria Pinot Noir 2013

Iberian boar neck with clams and coriander bread stew

伊比利亞豬頸肉配鮮蜆香草煨麵包

🍷 Outeiro 2013

White bean pudding with orange curd, strawberries and crispy almonds

香橙白豆布丁配士多啤梨酥脆杏仁

🍷 Quinta do Piloto Moscatel Roxo Superior 2011



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MACAU

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