

# FADO

*The Legendary Portuguese Cuisine*

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## WINE BY THE GLASS

### Sparkling

**2017 Murganheira Brut Reserva** 480  
*- Malvasia, Chardonnay, Cerceal, Pinot Noir - Távora, Portugal  
Apple and caramel notes with creamy, fine bubbles*

### White

**2020 Quinta Vista - Lisboa Portugal** 220  
*Fresh, intense and elegant in the aroma, revealing tropical fruit, complete with orange flower and citric notes. In the palate, crispy freshness and tropical notes, and citrus nuances.*

**2018 JP Ramos Alvarinho Branco** 290  
*Citrus color. Intense citrus and floral aroma, with mineral and tropical fruit notes. Elegant and enveloping, it finishes with mineral notes in a long aftertaste.*

**2020 Quinta da Lagoalva Talhão** 340  
*Alvarinho, Arinto, Fernão Pires, Sauvignon Blanc and Verdelho- Tejo, Portugal  
Fresh and balanced. Pale yellow in colour with citrus/tropical fruit aromas and a good acidic flavour.*

**2018 Casal sta Santa Maria - Sauvignon Blanc - Colares, Portugal** 420  
*Green aromas of herbs and freshly cut grass, similar to a ripe Sancerre*

**2021 Soalheiro- Alvarinho - Vinho Verde, Portugal** 480  
*Vibrant notes of citrus and tropical fruit with a distinct minerality*

### Red

**2019 Quinta Vista** 220  
*-Well-crafted Portuguese red - intense raspberry colour with tines of mauve, this delicious wine exudes red fruits with plum, liquorice, cherries and a touch of cinnamon in the flavours.*

**2019 Quinta da Lagoalva Castelão/Touriga** 280  
*- Castelão , Touriga Nacional – Tejo, Portugal.  
Elegant wine with a ruby-red colour, red fruits and vanilla aroma. Rounded, easy and balanced.*

**2016 Passadouro Tinto** 360  
*- Touriga Nacional, Tinta Roriz, Touriga Franca - Douro, Portugal  
A powerful wine with minerality and notes of dark berries, licorice, and smoke*

**2019 Terras d'Alter Reserva** 380  
*- Touriga Nacional - Alentejo, Portugal  
Intense aromas of violets and cherry confit, flavors of vanilla and spice*

**2013 Foz de Arouce Tinto** 380  
*Deep red in color, this wine has excellent aromatic concentration, emanating notes of red fruits and resin. Well-balanced with soft tannins and a persistent finish.*


**2009 Rubrica** 440  
*- Alicante Bouschet, Touriga Nacional, Syrah, Petit Verdot  
- Alentejo, Portugal A full-bodied wine with aromas of black cherry, spice, and mint with firm tannins*

**2011 Julia Kemper** 520  
*- Touriga Nacional, Tinta Roriz, Alfrocheiro, Jaen - Dão, Portugal  
Plum and blackberry fruit with hints of cinnamon spice and oak*

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## PETISCOS TRADICIONAIS TRADITIONAL SNACKS 傳統小食

<b>Queijo e charcutaria</b> <i>Cheese and charcuteries platter</i> 芝士及凍肉拼盤	<b>160</b>
<b>Seleção de charcutaria com Salpicão, Presunto e Paiola</b> <i>Meat platter with smoked pork loin, cured ham and smoked pork neck.</i> 煙薰豬里脊、豬頸肉及火腿盤	<b>90</b>
<b>Seleção de Queijos com Serra amanteigado, Ilha de São Jorge e Cabra curado</b> <i>Portuguese cheese platter of Serra da Estrela, Azorian São Jorge and cured goat cheese</i> 葡萄牙傳統芝士盤	<b>110</b>
<b>Rissoles de camarão</b> <i>Shrimp patties</i> 蝦餅	<b>70</b>
<b>Bolinhos de Bacalhau</b> <i>Codfish cakes</i> 馬介休球	<b>70</b>
<b>Croquetes de alheira</b> <i>Alheira croquettes</i> 葡萄牙肉腸球	<b>60</b>
<b>Azeitonas panadas</b> <i>Breaded olives</i> 橄欖	<b>45</b>
<b>Salada de polvo</b> <i>Octopus salad</i> 八爪魚沙律	<b>80</b>
<b>Pipis</b> <i>Braised chicken gizzards, livers and hearts</i> 燴雞胗、雞肝、雞心	<b>60</b>

 *Sugestão de harmonização* | *Suggested wine pairing* | 推介葡萄酒

*Os preços acima estão sujeitos a 10% de taxa de serviço* | *The above prices are subject to 10% service charge* | 以上價目另加10%服務費

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## ENTRADAS APPETIZER 前菜


<b>Salada de couve</b> <i>Kale Salad</i> 羽衣甘藍沙律	<b>100</b>
<b>Meia-desfeita</b> <i>Marinated cod carpaccio, chickpeas, tomato and egg salad, originally served at the rustic tables in Estremadura</i> 薄切馬介休配鷹嘴豆、鮮茄沙律 📍 2018 Casal de Santa Maria – Sauvignon Blanc – Colares, Portugal	<b>90</b>
<b>Açorda fria de santola com carpaccio de polvo e vinagrete de pimentos</b> <i>Crab bread stew with octopus carpaccio and bell peppers, inspired by genuine Alentejo cuisine and the peculiar use of bread</i> 蟹肉煨麵包配薄切八爪魚 📍 2021 Soalheiro - Alvarinho - Vinho Verde, Portugal	<b>180</b>
<b>Presunto de Barrancos com Queijo da Serra e salada de tomate</b> <i>Barrancos cured ham with Serra da Estrela cheese and tomato salad, an ultimate combination of the 2 best D.O.P.s: the famous Alentejo black boar and the most popular Portuguese cheese</i> 巴朗哥火腿、埃斯特雷拉芝士配鮮茄沙律 📍 2020 Quinta da Lagoalva Talhão	<b>120</b>
<b>Crocante de alheira com pudim de grelos salteados</b> <i>The alheira sausage on a crispy shell with turnip green pudding, inspired by Trás-os-montes traditions among the refugee community living in Portugal during the First World War</i> 脆皮肉腸配青菜布丁	<b>110</b>
<b>Língua de vaca afiabrada servida fria com molho verde e salada de folhas</b> <i>Slow cooked beef tongue served cold with Portuguese parsley vinaigrette and green salad, a very famous dish from the 60's and 70's served as a delicatessen on special events on palaces and five star hotels</i> 燒牛脷配葡式香芹醋及青菜沙律 📍 2020 Quinta da Lagoalva Talhão	<b>100</b>
<b>Lula recheada com chouriço, puré de abóbora assada, legumes grelhados e torresmos</b> <i>Squid stuffed with chorizo, roasted vegetables, pumpkin mousse and crispy pork skin. A modern review from the classic Portuguese dish "Squids and chorizo"</i> 葡式肉腸釀魷魚配香脆豬皮及南瓜慕斯 📍 2020 Quinta Vista - Lisboa Portugal	<b>120</b>

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## Sopas | Soup | 湯

- Creme de Marisco** 100  
*Lobster soup, inspired by Portuguese famous beer-houses at the beginning of the twentieth century*  
龍蝦湯
- Caldo Verde** 70  
*The most emblematic Portuguese soup based on potato, onion, olive oil and cabbage. Originated from northern Portugal and appreciated throughout the world*  
經典薯蓉青菜湯
- Creme de ervilhas com presunto e ovo escalfado** 80  
*Pea soup with smoked ham and poached egg. A perfect combination of ingredients, famous all over Portugal, it's a exquisite and comfortable soup with that light smoky flavor given by the ham*  
豌豆湯配煙火腿及嫩蛋
- Aveludado de bacalhau com azeite e pimentos** 80  
*Cod creamy soup with roasted peppers and olive oil. This is one of the more than 1000 ways we cook cod in Portugal this is a creamy soup version with a perfect combination of flavors*  
馬介休忌廉濃湯
-  **Sopa alentejana com espargos, pão e ovo** 80  
*Soup made with asparagus, bread and egg. A poor men's recipe from the Alentejo region of Portugal here made in a refined version*  
蘆筍麵包雞蛋湯

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## PRINCIPAIS MAIN DISH 主菜

**Shell de caranguejo recheado assado** 180  
*Baked stuffed crab shell*  
焗釀蟹蓋

**Lavagante suado acompanhado de legumes aromatizados com porto e brandy** 270  
*Lobster tail cooked in Peniche style with sautéed vegetables with a touch of port and brandy. Peniche is a famous Portuguese fishermen village, this dish is inspired in the peculiar and extremely appreciated way they cook the lobster*  
葡國佩尼謝式龍蝦佐砵酒配時蔬  
🍷 2021 Soalheiro - Alvarinho - Vinho Verde, Portugal

**Camarão tigre grelhado com molho de manteiga de alho, coentros e limão** 280  
*Charcoal grilled tiger shrimp with butter sauce garlic and coriander as you can find in the famous region of Matosinhos in Portugal*  
炭燒香草蒜蓉虎蝦  
🍷 2017 Murganheira Brut Reserva (Sparkling)

**Leitão com chips de batata e salada de laranja** 180  
*Roasted suckling pig with potato chips and orange salad, inspired by the famous iconic piglet from Bairrada, a contemporary presentation with traditional seasoning of black pepper and garlic*  
烤乳豬  
🍷 2017 Murganheira Brut Reserva (Sparkling)

**Polvo à Lagareiro** 290  
*Octopus with punched potatoes in their jackets, olive oil, garlic and onion's comfit*  
八爪魚配馬鈴薯

**Lombo de robalo assado com migas Alentejanas de grão e hortelã** 180  
*Roasted sea bass with "migas" from Alentejo. "Migas" is a word created to translate a mixture of bread with olive oil and any other ingredients you have in hand, many recipes can be found allover Portugal, but the ones from Alentejo are perfect with fresh fish*  
燒海鱸配葡式麵包

**Vitela de comer à colher com legumes assados, puré de batata, alheira e cebola caramelizada** 300  
*Slow-cooked veal cheek with rustic mash (onion comfit, "alheira" sausage and potato mash) and roasted vegetables, recreating the cooking style from the center-interior of Portugal.*  
慢煮牛頰肉配葡式農夫薯蓉及烤雜菜  
🍷 2016 Passadouro Tinto – Touriga Nacional, Tinta Roriz, Touriga Franca – Douro, Portugal

**Posta à Mirandesa** 260  
*Entrecôte Mirandesa, a great meat dish from Miranda do Douro in the north of Portugal. A ribeye steak drizzled with a sauce based on traditional vinegar, olive oil, garlic and bay leaves*  
馬蘭迪沙烤肉眼扒  
🍷 2019 Terra d' Alter Resewa

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**Costelinha de porco ibérica grelhada com molho de creme de pimenta preta** 260

*Grilled iberico pork ribs with black pepper cream sauce*  
烤西班牙伊比利亞黑毛豬肋排配細薯及黑椒忌廉汁

**Perna de cordeiro assada com puré de batata e ervilhas** 250

*Roasted lamb leg with mashed potatoes and green peas.*  
*Very common in the mountains of Beira region, center of Portugal*  
烤羊腿配薯蓉及青豆

🍷 2009 Rubrica

**Frango com Cebola e cerveja Preta** 180

*Chicken breast cooked in onion and beer sauce, inspired by the homely comfort food recipe cooked at houses from the north to the south of Portugal*

洋蔥啤酒雞胸肉

🍷 2016 Passadouro Tinto

**Garoupa com xerém de gambas e chouriço** 200

*Grouper with corn stew with shrimp, smoked sausage and coriander.*  
*This corn stew, made all over the country, is here presented in its southern version: seafood and smoked meat*

石斑配鮮蝦煙肉腸芫茜粟米蓉

🍷 2017 Casal Sta Santa Maria

**Bacalhaus** | Salted cod | 馬介休

**Bacalhau à Brás** 180

*Cod with egg and angel hair fried potatoes “à Brás”, created in Estremadura. The creamy texture associated with the crispy potatoes makes this dish a gourmet national emblem*  
炒馬介休、雞蛋、馬鈴薯絲

**Bacalhau com as melhores ligações tradicionais** 180

*Cod with traditional combinations of onions, peppers, corn bread, turnip greens and potatoes, creating a journey into Portuguese flavors*  
烤馬介休、玉米餅、馬鈴薯

🍷 2019 Terras d'Alter Reserva

**Lombo de bacalhau em massa de pão tradicional com salpicão fumado** 180

*Portuguese style cod in a bread shell with smoked pork loin and roasted onions comfit, A delicious and unique combination!*

葡式馬介休煙燻豬柳麵包卷配腌洋蔥

🍷 2020 Quinta da Lagoalva Talhão

**Tachos** | Pot | 鍋

 **Pataniscas de nada com arroz de feijão e grelos** 160

*Vegetable fritters with turnip sprouts and bean rice. A vegetarian's delicacy inspired by the food of eateries all over the Portuguese country*  
香煎菜餅配蘿蔔芽菜紅豆飯

🍷 2019 Quinta do Lagoalva Castelão

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**Arroz caldoso de marisco** **200**

*Wet seafood rice, a popular national dish from Peniche that became a national iconic dish honoring the Portuguese fishermen*  
漁夫海鮮飯

🍷 2021 Soalheiro - Alvarinho - Vinho Verde, Portugal

**Galinha na púcara com cogumelos e castanhas** **180**

*Chicken with port, raisins, mushrooms and chestnuts, cooked in the iron pot. Very traditional dish, formally cooked over a fire with the "3 leg" Portuguese iron pot*  
蘑菇栗子雞鍋

🍷 2016 Passadouro Tinto

**Arroz de Pato** **170**

*Duck rice, baked with smoked bacon and nuts, originated from the city of Braga*  
焗鴨飯

🍷 2019 Terras d'Alter Reserva