

# FADO

*The Legendary Portuguese Cuisine*

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## WINE BY THE GLASS

### Sparkling

**2015 Murganheira Brut Reserva** 120 | 480  
- Malvasia, Chardonnay, Cerceal, Pinot Noir - Távora, Portugal  
Apple and caramel notes with creamy, fine bubbles

### White

**2015, Estreia** 50 | 180  
Alvarinho, Loureiro - Vinho Verde  
Portugal Fresh with floral nuances, mineral, complex, balanced and persistent

**2018 Quinta Vista - Lisboa Portugal** 55 | 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.

**2017 Quinta da Lagoalva Talhão** 85 | 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** 105 | 420  
Green aromas of herbs and freshly cut grass, similar to a ripe Sancerre

**2019 Soalheiro- Alvarinho - Vinho Verde, Portugal** 120 | 480  
Vibrant notes of citrus and tropical fruit with a distinct minerality

**2010 Paço dos Cuhas de Santar 'Vinha do Contador'** 130 | 520  
- Encruzado, Bical, Cercial - Dão, Portugal  
Aromas and flavors of vanilla, quince, and toasted almonds with a long finish

### Red

**Borrelho Douro Vinho Tinto** 55 | 220  
Um vinho elegante, num agradável conjunto de equilíbrio e harmonia, características que o tornam numa referência versátil para o seu consumo diário.

**2018 Quinta da Lagoalva Castelão/Touriga** 70 | 280  
- Castelão, Touriga Nacional - Tejo, Portugal.  
Elegant wine with a ruby-red colour, red fruits and vanilla aroma. Rounded, easy and balanced.

**2015 Passadouro Tinto** 90 | 360  
- Touriga Nacional, Tinta Roriz, Touriga Franca - Douro, Portugal  
A powerful wine with minerality and notes of dark berries, licorice, and smoke

**2016 Terras d'Alter Reserva** 95 | 380  
- Touriga Nacional - Alentejo, Portugal  
Intense aromas of violets and cherry confit, flavors of vanilla and spice

**2009 Rubrica** 110 | 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** 130 | 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>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>Salada de polvo</b> <i>Octopus salad</i> 八爪魚沙律	<b>80</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

- Meia-desfeita** 90  
*Marinated cod carpaccio, chickpeas, tomato and egg salad, originally served at the rustic tables in Estremadura*  
薄切馬介休配鷹嘴豆、鮮茄沙律  
🍷 2018 Casal de Santa Maria – Sauvignon Blanc – Colares, Portugal
- Açorda fria de santola com carpaccio de polvo e vinagrete de pimentos** 180  
*Crab bread stew with octopus carpaccio and bell peppers, inspired by genuine Alentejo cuisine and the peculiar use of bread*  
蟹肉煨麵包配薄切八爪魚  
🍷 2019 Soalheiro - Alvarinho - Vinho Verde, Portugal
- Amêijoas à Bulhão Pato** 200  
*King clams, olive oil, lemon and coriander. The most celebrated clam's dish in Portugal, created to honor the poet from Lisbon named Raimundo António de Bulhão Pato.*  
詩人煮蜆  
🍷 2018 Quinta Vista - Lisboa Portugal
- Língua de vaca afiamburada servida fria com molho verde e salada de folhas** 100  
*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*  
燒牛脷配葡式香芹醋及青菜沙律  
🍷 2017 Quinta da Lagoalva Talhão
- Lula recheada com chouriço, puré de abóbora assada, legumes grelhados e torresmos** 120  
*Squid stuffed with chorizo, roasted vegetables, pumpkin mousse and crispy pork skin. A modern review from the classic Portuguese dish "Squids and chorizo"*  
葡式肉腸釀魷魚配香脆豬皮及南瓜慕斯  
🍷 2018 Quinta Vista - Lisboa Portugal
- 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
- 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

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## PRINCIPAIS

### MAIN DISH

#### 主菜

**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

🍷 2019 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

🍷 2015 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

🍷 2015 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

🍷 2010 Paço dos Cuhas de Santar 'Vinha do Contador' – Encruzado, Bical, Cercial – Dão, Portugal

**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

🍷 2015 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

🍷 2016 Terra d' Alter Resewa

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**Tachos** | Pot | 鍋

**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

🍷 2019 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

🍷 2015 Passadouro Tinto

**Arroz de Pato** 170

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

🍷 2016 Terras d'Alter Reserva

**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

🍷 2016 Terras d'Alter Reserva

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## SOBREMESAS

### DESSERT

### 甜品

<b>Folhado de ovos moles com fios de caramelo e sorvete de laranja</b>	<b>70</b>
<i>Puff pastry with egg cream, soft caramel threads and fresh orange sorbet, inspired by the famous egg cream from Aveiro region, this dessert combines various textures and caramelized flavors</i>	
蛋奶油泡芙	
🍷 Taylor's 10 Year Tawny Port	
🍷 Moscatel / Muscat Bacalhoa JP Roxo 2004	
<b>Fondant de abóbora com mousse de queijo fresco e amêndoas tostadas</b>	<b>80</b>
<i>Pumpkin lava cake with white cheese mousse and toasted almonds. from the Beira Region</i>	
南瓜蛋糕配乳清乾酪及杏仁	
🍷 Niepoort 20 Year Tawny Port	
🍷 Vinhos Barbeito 10 Year Verdelho 'Old Reserve' Madeira	
<b>Toucinho do céu com semi-frio de canela e molho morno de morango</b>	<b>90</b>
<i>Almond monastery cake with cinnamon pudding and warm strawberry sauce served directly in your table in a surprising way</i>	
杏仁肉桂布丁配士多啤梨汁	
🍷 Quinta da Romaneira Fine Tawny Port	
<b>Deliciosas combinações de cenoura e laranja com amêndoas merengadas</b>	<b>80</b>
<i>Carrot &amp; Orange delights. Carrot roll with orange curd, crispy almonds, carrot vanilla ice-cream and orange coulis.</i>	
香橙紅蘿蔔卷配紅蘿蔔雲呢拿雪糕	
<b>Gelado de Vinho do Porto</b>	<b>60</b>
<i>Port wine ice cream</i>	
砵酒雪糕	
<b>Sorvete de laranja</b>	<b>60</b>
<i>Fresh orange sorbet</i>	
鮮橙雪葩	
<b>Sorvete de limão</b>	<b>60</b>
<i>Lemon sorbet</i>	
檸檬雪葩	
<b>Pavlova com creme de limão e serradura</b>	<b>80</b>
<i>Pavlova with Lemon Curd and "Serradura"</i>	
木糠布丁配檸檬酪蛋白餅	
<b>Seleção de fruta fresca</b>	<b>80</b>
<i>Plate of sliced fresh fruits</i>	
水果碟	

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