

FADO

The Legendary Portuguese Cuisine

FADO

WINE BY THE GLASS

Sparkling

2020 Terras do Demo Malvasia Fina Tavora-Varosa 85 | 340
- It has a clean appearance, with fine and persistent bubbles and a slightly lemon color with straw tones. With a fresh and very fruity flavor, prolonged at the end.

White

2021 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.

2020 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.*

2020 Casal sta Santa Maria - Sauvignon Blanc - Colares, Portugal 105 | 420
Green aromas of herbs and freshly cut grass, similar to a ripe Sancerre

2021 Soalheiro- Alvarinho - Vinho Verde, Portugal 120 | 480
Vibrant notes of citrus and tropical fruit with a distinct minerality

Red

2020 Quinta Vista 55 | 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.

2021 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.*

2017 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*

2019 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*

FADO

CHEF'S MENU

Menu de degustação com 5 momentos | 5 courses tasting menu

Apenas para todos os elementos da mesa | Order for the whole table only
同枱客人均需選擇同款套餐

Açorda fria de santola com carpaccio de polvo e vinagrete de pimentos

*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

🍷 2021 Soalheiro - Alvarinho - Vinho Verde, Portugal

Lula recheada com chouriço, puré de abóbora assada, legumes grelhados e torresmos

*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

🍷 2021 Quinta Vista - White

Lombo de bacalhau em massa de pão tradicional com salpicão fumado

*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

🍷 2019 Terras d'Alter Reserva, Alentejo, Portugal

Vitela de comer à colher com legumes assados, puré de batata, alheira e cebola caramelizada

*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

🍷 2017 Passadouro Tinto

Fondant de abóbora com mousse de queijo fresco e amêndoas tostadas

Pumpkin lava cake with white cheese mousse and toasted almonds. from the Beira Region

南瓜蛋糕配乳清乾酪及杏仁

🍷 Quinta da Romaneira Fine Tawny Port

Café ou Chá

Coffee or Tea

咖啡或茶

Preço por pessoa/Price per person

Menu de degustação / Tasting Menu MOP720

Menu de degustação com harmonização de vinhos / Tasting Menu with wine pairing MOP880

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

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PETISCOS TRADICIONAIS TRADITIONAL SNACKS 傳統小食

 Pasteis de Queijo de Serra e Mel <i>Crispy roll with serra cheese and honey</i> 脆皮芝士蜜餞酥皮卷	70
Queijo e charcutaria <i>Cheese and charcuteries platter</i> 芝士及凍肉拼盤	160
Seleção de charcutaria com Salpicão, Presunto e Paiola <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	90
Rissois de camarão <i>Shrimp patties</i> 蝦餅	70
Bolinhos de Bacalhau <i>Codfish cakes</i> 馬介休球	70
Croquetes de alheira <i>Alheira croquettes</i> 葡萄牙肉腸球	60
Salada de polvo <i>Octopus salad</i> 八爪魚沙律	80
Pipis <i>Braised chicken gizzards, livers and hearts</i> 燴雞胗、雞肝、雞心	60


FADO

ENTRADAS APPETIZER 前菜

-  **Peixinhos da Horta com molho tártaro** 100
Green beans in tempura. Tempura was introduced to Japanese by the Portuguese in the 16th Century and this was the original dish
天婦羅青豆 - 天婦羅是16世紀由葡萄牙人傳入日本的食物，這是其最初的菜餚
- Salada de couve** 100
Kale Salad
羽衣甘藍沙律
- 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
📍 2020 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
📍 2021 Soalheiro - Alvarinho - Vinho Verde, Portugal
- Presunto de Barrancos com Queijo da Serra e salada de tomate** 120
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
巴朗哥火腿、埃斯特雷拉芝士配鮮茄沙律
📍 2020 Quinta da Lagoalva Talhão
- 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.
詩人蜆
📍 2021 Soalheiro
- Crocante de alheira com pudim de grelos salteados** 110
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
脆皮肉腸配青菜布丁
📍 2021 Quinta Vista - White
- 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
📍 2021 Quinta Vista - Lisboa Portugal

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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

FADO

PRINCIPAIS MAIN DISH 主菜

-  **Arroz de cogumelos, castanhas e espargos verdes** **180**
Mushroom rice with chestnuts and green asparagus
栗子炒蘑菇飯配青蘆筍
-  **Brás de espargos verdes** **180**
Sautéed green asparagus with angel hair fries confit onions and egg
炒青蘆筍配薯絲、慢煮洋蔥及雞蛋
- Shell de caranguejo recheado assado** **180**
Baked stuffed crab shell
焗釀蟹蓋
 2021 Soalheiro
- 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
 2020 Terras do Demo Malvasia Fina Tavora-Varosa (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
 2020 Terras do Demo Malvasia Fina Tavora-Varosa (Sparkling)
- Polvo à Lagareiro** **290**
Octopus with punched potatoes in their jackets, olive oil, garlic and onion's confit
八爪魚配馬鈴薯
 2020 Casal sta Santa Maria
- 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 all over Portugal, but the ones from Alentejo are perfect with fresh fish
燒海鱸配葡式麵包
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- 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
🍷 2017 Passadouro Tinto
- 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
- Terra e Mar - Posta à Mirandesa com camarão tigre** **300**
Surf n' turf - Grilled ribeye steak and tiger shrimp. Angel hair fries, green salad, steamed broccoli and mushroom rice
海陸雙拚 — 碳燒肋眼牛排拚虎蝦配薯絲、沙律、蒸西蘭花及蘑菇飯
- 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
🍷 2021 Quinta Vista - Red
- 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
🍷 2017 Passadouro Tinto
- Sea bream com xerém de gambas e chouriço** **200**
Sea bream 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
立魚配鮮蝦煙肉腸芫茜粟米蓉
🍷 2020 Casal Sta Santa Maria

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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

🍷 2021 Quinta Vista - White

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

🍷 2021 Quinta do Lagoalva Castelão / Touriga

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

🍷 2017 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

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SOBREMESAS

DESSERT

甜品

- Folhado de ovos moles com fios de caramelo e sorvete de laranja** 70
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
蛋奶油泡芙
🍷 Taylor's 10 Year Tawny Port
🍷 Moscatel / Muscat Bacalhoa JP Roxo 2002
- Fondant de abóbora com mousse de queijo fresco e amêndoas tostadas** 80
Pumpkin lava cake with white cheese mousse and toasted almonds. from the Beira Region
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
- Toucinho do céu com semi-frio de canela e molho morno de morango** 90
Almond monastery cake with cinnamon pudding and warm strawberry sauce served directly in your table in a surprising way
杏仁肉桂布丁配士多啤梨汁
🍷 Quinta da Romaneira Fine Tawny Port
- Suspiro de ovos-moles sobre terrina de chocolate e frutas frescas** 80
Egg cream meringue served over a dark chocolate bed and assorted fresh fruits. Full of color and with perfect balance
奶油配黑朱古力及精選鮮果
🍷 Moscatel / Muscat Bacalhoa JP Roxo 2002
- Pastel de Nata com gelado de café** 80
Warm Portuguese egg tart with coffee ice-cream. Inspired by the most famous combination in any Portuguese coffee shop
新鮮葡撻配咖啡雪糕
🍷 Taylor's 10 Year Tawny Port
- Deliciosas combinações de cenoura e laranja com amêndoas merengadas** 80
Carrot & Orange delights. Carrot roll with orange curd, crispy almonds, carrot vanilla ice-cream and orange coulis.
香橙紅蘿蔔卷配紅蘿蔔雲呢拿雪糕
- Gelado de cenoura com baunilha** 60
Carrot vanilla exotic Ice-cream
紅蘿蔔雲呢拿雪糕
- Gelado de maçã caramelizada com baunilha** 60
Vanilla caramelized apple ice cream
香草焦糖蘋果雪糕
- Gelado de Vinho do Porto** 60
Port wine ice cream
砵酒雪糕

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Sorvete de Chocolate <i>Chocolate sorbet</i> 巧克力雪葩	60
Sorvete de laranja <i>Fresh orange sorbet</i> 鮮橙雪葩	60
Sorvete de limão <i>Lemon sorbet</i> 檸檬雪葩	60
Sorvete de frutos silvestres e anis <i>Wild berries and anise Sorbet</i> 野莓茴香雪葩	60
Pavlova recheada de ovos moles e amêndoas tostadas <i>Pavlova with Classic Egg Cream and Roasted Almonds</i> 蛋黃糖漿蛋白餅	80
Pavlova com leite creme queimado no momento e canela <i>Pavlova with "Creme brulee" and Cinnamon</i> 肉桂焦糖布丁蛋白餅	80
Pavlova com creme de limão e serradura <i>Pavlova with Lemon Curd and "Serradura"</i> 木糠布丁配檸檬酪蛋白餅	80
Pavlova com mousse de chocolate e porto, morangos frescos <i>Pavlova with Port Wine Chocolate Mousse and Fresh Strawberries</i> 砵酒朱古力配士多啤梨蛋白餅	80
Seleção de queijos (Queijo da Serra, Queijo Ilha de São Jorge e Queijo de Cabra) <i>Cheese platter of Serra da Estrela, Azorian São Jorge and cured goat cheese</i> 葡萄牙傳統芝士盤 🍷 2008 Passadouro Late Bottled Vintage Port	110
Seleção de fruta fresca <i>Plate of sliced fresh fruits</i> 水果碟	80

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

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