

FADO

The Legendary Portuguese Cuisine



by Chef Luís Américo

FADO

WINE BY THE GLASS

Sparkling

2014 Murganheira Brut Reserva
- *Malvasia, Chardonnay, Cerceal, Pinot Noir - Távora, Portugal*
Apple and caramel notes with creamy, fine bubbles

120 | 480

White

2013 Álvaro de Castro D.O.P.
- *Encruzado, Malvasia Fina e Cercial – Dão, Portugal*
Nice and clean, mineral citrus green fruit notes. Balanced crisp and fresh.

55 | 220

2011 Quinta da Lagoalva Talhão
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.

85 | 340

2014 Casal sta Santa Maria - *Sauvignon Blanc - Colares, Portugal*
Green aromas of herbs and freshly cut grass, similar to a ripe Sancerre

105 | 420

2013 Soalheiro- *Alvarinho - Vinho Verde, Portugal*
Vibrant notes of citrus and tropical fruit with a distinct minerality

120 | 480

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

130 | 520

Red

2013 Quinta da Lagoalva Castelão/Touriga
- *Castelão , Touriga Nacional – Tejo, Portugal.*
Elegant wine with a ruby-red colour, red fruits and vanilla aroma. Rounded, easy and balanced.

70 | 280

2012 Passadouro Tinto
- *Touriga Nacional, Tinta Roriz, Touriga Franca - Douro, Portugal*
A powerful wine with minerality and notes of dark berries, licorice, and smoke

90 | 360

2012 Terras d'Alter Reserva
- *Touriga Nacional - Alentejo, Portugal*
Intense aromas of violets and cherry confit, flavors of vanilla and spice

95 | 380

2010 Campolargo
- *Pinot Noir - Bairrada, Portugal*
Aromas of red cherry and raspberry, with a soft, rich finish

100 | 400

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

110 | 440

2009 Julia Kemper
- *Touriga Nacional, Tinta Roriz, Alfrocheiro, Jaen - Dão, Portugal*
Plum and blackberry fruit with hints of cinnamon spice and oak

130 | 520

FADO

Menu de Degustação 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

Meia-desfeita

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

Presunto de Barrancos com Queijo da Serra e tomate

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

Crocante de alheira com pudim de grelos salteados

The “Alheira” sausage on a crispy shell with turnip tops pudding, an amazing creation inspired by Trás-os-montes traditions on this famous sausage created by the refugee community living in Portugal during the first world war
脆皮肉腸配青菜布丁

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

Amêijoas à Bulhão Pato

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.
詩人蜆蜆

Lombo de robalo assado com migas Alentejanas de grão e hortelã

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

Leitão com chips de batata e salada de laranja

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

Gelado de vinho do Porto

Port wine ice cream
砵酒雪糕

Deliciosas combinações de cenoura e laranja com amêndoas merengadas

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

Café ou Chá

Coffee or Tea
咖啡或茶

\$820 por pessoa

MOP820 per person

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

🍷 2012 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

🍷 2013 Álvaro de Castro D.O.P, Dão, Portugal

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

🍷 2012 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

🍷 2011 Passadouro Tinto – Douro, Portugal

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

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

FADO

ENTRADAS APPETIZER 前菜

Meia-desfeita <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 📍 2013 Casal de Santa Maria – Sauvignon Blanc – Colares, Portugal	90
Açorda fria de santola com carpacio de polvo e vinagrete de pimentos <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 📍 2013 Soalheiro - Alvarinho - Vinho Verde, Portugal	180
Presunto de Barrancos com Queijo da Serra e salada de tomate <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 📍 2011 Quinta da Lagoalva Talhão	90
Amêijoas à Bulhão Pato <i>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.</i> 詩人蜆蜆 📍 2013 Álvaro de Castro D.O.P.	200
Crocante de alheira com pudim de grelos salteados <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 📍 2010 Paço dos Cuhas de Santar ‘Vinha do Contador’ – Encruzado, Bical, Cercial – Dão, Portugal	90
Língua de vaca afiambrada servida fria com molho verde e salada de folhas <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 📍 2011 Quinta da Lagoalva Talhão	90
Lula recheada com chouriço, puré de abóbora assada, legumes grelhados e torresmos <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 📍 2013 Álvaro de Castro D.O.P.	90

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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 60

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 allover 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

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

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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

🍷 2013 Soalheiro

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

🍷 2010 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

🍷 2010 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

🍷 2011 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

🍷 2009 Campolargo – Pinot Noir – Bairrada, Portugal

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

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Perna de cordeiro assada com puré de batata e ervilhas
Roasted lamb leg with mashed potatoes and green peas.
Very common in the moutains of Beira region, center of Portugal
烤羊腿配薯蓉及青豆
📍 2009 Rubrica

250

Tachos | Pot | 鍋

Arroz caldoso de marisco
Wet seafood rice, a popular national dish from Peniche that became a national iconic dish honoring the Portuguese fishermen
漁夫海鮮飯
📍 2013 Soalheiro - Alvarinho - Vinho Verde, Portugal

200

Açorda de camarão e coentros
Shrimp bread stew from Alentejo, cooked in iron pan with olive oil and garlic, bound with egg and flavored with coriander. The bread stews are undoubtedly the greatest riches of Portuguese cuisine
鮮蝦香草煨麵包
📍 2013 Álvaro de Castro D.O.P.

160

Galinha na púcara com cogumelos e castanhas
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
📍 2011 Passadouro Tinto

180

Arroz de Pato
Duck rice, baked with smoked bacon and nuts, originated from the city of Braga
焗鴨飯
📍 2012 Terras d'Alter Reserva - Touriga Nacional – Alentejo, Portugal

160

Bacalhaus | Salted cod | 馬介休

Bacalhau à Brás
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

160

Bacalhau com as melhores ligações tradicionais
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
📍 2012 Terras d'Alter Reserva - Touriga Nacional – Alentejo, Portugal

160

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
📍 2011 Quinta da Lagoalva Talhão

180

FADO

SOBREMESAS

DESSERT

甜品

Folhado de ovos moles com fios de caramelo e sorvete de laranja

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

🍷 Vista Alegre Moscatel 10 Year

60

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

🍷 Niepoort 20 Year Tawny Port

🍷 Vinhos Barbeito 10 Year Verdelho ‘Old Reserve’ Madeira

70

Toucinho do céu com semi-frio de canela e molho morno de morango

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

90

Suspiro de ovos-moles sobre terrina de chocolate e frutas frescas

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

🍷 Vista Alegre Moscatel 10 Year

80

“Melhor bolo de chocolate do mundo” com morangos- Famosa criação do Português Carlos Braz Lopes

“Best chocolate cake” – honoring the Portuguese Carlos Braz Lopes that created what was called “The best chocolate cake in the world”, this version is served with strawberries.

香濃朱古力蛋糕配士多啤梨醬

🍷 2008 Passadouro Late Bottled Vintage Port

70

Deliciosas combinações de cenoura e laranja com amêndoas merengadas

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

70

Gelado de cenoura com baunilha

Carrot vanilla exotic Ice-cream

紅蘿蔔雲呢拿雪糕

50

Gelado de maçã caramelizada com baunilha

Vanilla caramelized apple ice cream

香草焦糖蘋果雪糕

40

Gelado de Vinho do Porto

Port wine ice cream

砵酒雪糕

50

FADO

Sorvete de Chocolate <i>Chocolate sorbet</i> 巧克力雪葩	50
Sorvete de laranja <i>Fresh orange sorbet</i> 鮮橙雪葩	40
Sorvete de limão <i>Lemon sorbet</i> 檸檬雪葩	40
Sorvete de frutos silvestres e anis <i>Wild berries and anise Sorbet</i> 野莓茴香雪葩	50
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	70
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	70
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	70
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	70
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	70
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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