

# FADO

## Fado Christmas Set Lunch Menu | 聖誕午市套餐

16/12/2019 - 1/1/2020

3-course 三道菜

### Entrada | Appetizer | 頭盤

**Creme de castanhas e cogumelos aromatizado com trufa e parmesão**

*Chestnut cream soup with mushrooms, truffle and parmesan*

栗子忌廉湯配磨菇、松露及巴馬臣芝士

or / 或

**Mil-folhas de camarão com salada de rúcula**

*Shrimp puff with rocket salad and special vinaigrette*

千層蝦酥配火箭沙律

or / 或

**Canja de codorniz aromatizada com porto tawny, o seu ovo escalfado ,  
cenoura E pequenas folhas de hortelã**

*Quail consommé perfumed with tawny port, poached quail egg, glazed carrots and mint*

水波鸚鵡蛋、蜜餞紅蘿蔔及薄荷燻波特酒鸚鵡清湯

### Pratos Principais | Main Course | 主菜

**Bacalhau no forno com cebolada de pimentos e batata a murro**

*Oven roasted cod with onion's comfit, roasted peppers and punched potatoes in their jackets*

烤馬介休配洋蔥、紅椒及馬鈴薯

or / 或

**Arroz de espargos verdes e cogumelos com lascas de queijo São Jorge DOP**

*Green asparagus and mushroom wet rice with cured Azorean cheese*

綠蘆筍磨菇燴飯配葡萄牙芝士

or / 或

**Bochecha de porco preto com puré de batata, cenoura e ervilhas**

*Iberian pork cheek with mashed potatoes, carrots and green peas*

伊比利亞豬頰肉配薯蓉、紅蘿蔔及青豆

### Sobremesa | Dessert | 甜品

**Arroz doce com maçã caramelizada e crumble de canela**

*Sweet rice with caramelized apple and cinnamon crumble*

焦糖蘋果及肉桂碎大米布丁

or / 或

**Semi-frio de queijo fresco com morangos e papo-de-anjo em calda**

*Cheesecake with fresh strawberries and traditional Christmas light sponge in syrup*

聖誕傳統糖漿士多啤梨芝士蛋糕

250 por pessoa - 3 Pratos | 250 Per Person - 3 Courses | 三道菜色每位澳門幣250元

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