

FADO

J. Portugal Ramos Vinhos Wine Pairing Set Menu 美酒佳餚套餐

5 - 28/4/2019

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

5-course 五道菜

Terrina de leitão com espargos verdes e creme de maçã assada

Suckling pig terrine with green asparagus, roasted apple mousse

乳豬凍拌蘆筍及烤蘋果慕絲

🍷 2017 JP Ramos Alvarinho Branco

Polvo grelhado com maionese de pimentos assados e alcachofras fumadas

Grilled octopus with roasted red bell-pepper mayo and lightly smoked artichokes

烤八爪魚配紅甜椒醬及煙雅枝竹

🍷 2012 Foz de Arouce Tinto

Revisitando o Cozido à Portuguesa

Honoring the legendary Portuguese meat stew

(potato, chorizo, pork ear, carrot, cabbage, bacon and chicken)

傳奇葡式燉肉 (薯仔、葡式香腸、豬耳、紅蘿蔔、椰菜、煙肉及雞肉)

🍷 2015 Duorum Reserva Old Vines Tinto

Novilho estufado com abóbora, cogumelos e brócolos

Braised ox cheek with pumpkin, mushrooms and broccolis

燴牛頰面拌南瓜、鮮菇及西蘭花

🍷 2013 Foz de Arouce-Vinhas Velhas de Sta. Maria Tinto

Terrina de chocolate com morangos confitados em baunilha e papo de anjo

Chocolate terrine, confit strawberries with vanilla and light egg sponge

朱古力凍配士多啤梨糖醬及雲尼拿雞蛋糕

🍷 2010 Duorum Late Bottled Vintage

每位 **MOP680 per person**

1 glass of paired wine per course 每道菜配葡萄酒一杯