# HOTEL ROYAL FADO & VINOMAC Proudly Present Wine Pairing Dinner

With the presence of FILIPE CARDOSO -



Quinta do Piloto located in Serra do Louro in Palmela is heir to four generations of expert winemaking in Palmela. Its wines are the result of selected lots from Cardoso's family 500 acres of vineyards in the best local terroirs. Made by ancient methods to be the apex of each grape variety they represent.

Born in 1974 in Palmela, Filipe Cardoso studied at the School of Agriculture in Santarém and graduated in oenology at the University Montpellier. In 1998 he joined Sivipa, which he still runs today. In 2008 along with his father they decided to realize the dream of bottling the best wines of the family estates: thus was born Quinta do Piloto brand. What attracts him most is to create each wine from scratch, and recovering ancient traditions.

## Wednesday, 08 November 2017 at FADO 7:00pm Cocktail 7:30pm Dinner

This exclusive event is priced at MOP680\* per person including five-course wine pairing dinner. \* inclusive of 10% service charge







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Limited seats are available, please make reservations at your earliest.

R.S.V.P to Ms. Alice Zhang Tel: (853) 8597 9109 Fax: (853) 8597 9178 E-mail: marketing.pr@hotelroyal.com.mo M Floor, Hotel Royal, Estrada da Vitória No. 2-4, Macau HOTEL ROYAL FADO & VINOMAC Proudly Present

# QUINTA do PILOTO Wine Pairing Dinner

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### Cocktail

**Canapé de sardinha com broa de milho, mousse de pimentos assados e manjerição** Sardine with corn bread, roasted red bell peppers mousse and basil

> **Croissants de alheira e maçã** Portuguese sausage and apple croissants

SIVIPA Veritas white 2015 & SIVIPA Veritas Red 2015

#### Dinner

Bacalhau confitado em azeite, creme de batata e pickles de cebola com açafrão Cod confit in olive oil, potato mousse and onion pickles with saffron Quinta do Piloto Moscatel Boxo 2016

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**Feijoada de gambas com chouriço e tripas de vitela** White bean stew with shrimp, chorizo and veal tripe

Quinta do Piloto Siria 2016

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Ensopado de borrego à Alentejana

Braised lamb over a slice of rustic bread and the cooking juices infused with fresh mint Serra Mae Reserva 2014

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#### Rabo de boi, puré de cenoura assada e jus de cebola

Slow cooked Ox tail with roasted carrot purée and onion jus Quinta do Piloto Coleccao de Familia 2013

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#### Pêra em geleia de Moscatel sobre tarte de queijo fresco

Poached pear in Moscatel wine with fresh cheese tart Mocatel SIVIPA 10 years old





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