

Hotel Royal Fado & VINO Veritas Proudly Present **CARM Wine Pairing Dinner**

With the presence of Filipe Albuquerque Reboredo Madeira

CARM - Casa Agrícola Roboredo Madeira, Lda is a strictly family concern, having been in the same family since business began in the middle of the 17th century. Farming activity has always been centred on the region in which the river Douro flows into Portugal, where the world's oldest denomination also has its origin, the "Região Demarcada do Douro" of Port wine. Our aim has always been the production of high quality olive oil and wine, coming only from olives and grapes from our own farms, with 220 hectares of olive groves and 62 hectares of vineyards around the village of Almendra, the finest area of the Douro Superior within the Archaeological Reserve of Vale do Côa, under organic farming as the EC Reg. Nr. 2092/91.

Filipe Albuquerque Reboredo Madeira studies in Medicine, in the University of Genoa - Italy. Course of Olive Oil Tasters 2002, by O.N.A.O.O. (National association of Italian Olive Oil Tasters). Cooperates in the marketing and commercial areas of CARM.

Saturday, 11 November 2017 at FADO
7:30pm Dinner

This exclusive event is priced at **MOP680*** per person including five-course wine pairing dinner.

* inclusive of 10% service charge



Personally Presented by :

Chef Luís Américo

Chef Renato Cunha




皇都酒店
HOTEL ROYAL
MACAU

Fado
Legendary Portuguese Cuisine
花園葡國餐廳

vino veritas
太白洋行


CARM
Família Roboredo Madeira

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

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CARM Wine Pairing Dinner

With the presence of Filipe Albuquerque Reboredo Madeira

Azeite CARM Grande Escolha com a nossa seleção de pães

CARM “Grande Escolha” extra virgin olive oil with our selection of fresh baked breads

麵包配CARM “Grande Escolha” 特級橄欖油

Bacalhau com todos

Cold salad of cod with chickpeas cream, olive oil, onions in pickle, quail egg, olives and baby leaves

馬介休伴鷹嘴豆忌廉凍沙律

🍷 2015 CARM RESERVA – WHITE – DOURO

Arroz de tamboril

Portuguese traditional monkfish wet rice

傳統葡式鮫鯪魚燴飯

🍷 2015 MARIA DE LOURDES – WHITE – DOURO

Carret de Porco Alentejano. Favas com chouriço. Sopa de castanhas. Compota de cebola

Black boar “carret” from Alentejo. Broad beans with chorizo, chestnut soup. Onions Jam

阿連特茹黑毛豬伴蠶豆栗子湯配洋蔥醬

🍷 2013 CARM RESERVA – RED – DOURO

Cabrito assado no forno

Roasted baby lamb with young potatoes and sautéed turnip greens

烤羊仔肉配馬鈴薯及炒雜菜

🍷 2011 MARIA DE LOURDES – RED – DOURO

Queijo da Serra DOP Madre D'Água. Queijo S. Jorge DOP 24 meses de cura

Cheese Serra DOP Madre D'Água. Cheese S. Jorge DOP cured 24 month

葡萄牙芝士

Leite creme queimado. Frutos secos. Gelado de passas

Portuguese classic “crème brûlée”. Dried fruits. Raisins ice-cream

葡式焦糖燉蛋配果乾及葡萄乾雪糕

🍷 20 YEARS OLD GRAHAM'S PORT


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