

FADO

Menu de Almoço | Lunch Menu | 午餐餐單

1-30/April/2024

Entradas | Appetizers | 頭盤

Salada fresca de cenoura e aipo com o nosso vinagrete

Fresh salad of carrot, celery and signature vinaigrette
甘筍西芹沙律伴香醋

Carpaccio de vitela com lascas de queijo curado

Veal carpaccio with delicious old cured cheese
薄切牛肉片配芝士

Creme de feijão vermelho e presunto

Red bean cream soup with smoked ham
煙火腿配紅豆湯

Bacalhau gratinado na casca de santola com salada

Creamy codfish on crab shell with fresh green salad
忌廉鱈魚蟹蓋配沙律

Tarte de tomate gratinada com queijo

Tomato and melting cheese tart
鮮茄芝士撻

Pratos Principais | Main Course | 主菜

Arroz caldoso de peixe

Wet fish Portuguese style rice
鮮魚飯

Frango estufado com castanhas e passas

Braised chicken with chestnuts and raisins
香燴雞肉

Vitela em forno com batata nova e cenoura salteada

Roasted veal with potatoes and sautéed carrots
烤牛仔肉配新薯

Legumes à Brás

Sautéed vegetables with egg and angel hair fried potatoes
炒蔬菜配雞蛋及薯絲

Filete de peixe envolto de toucinho fumado

Fish "tornado" rolled in premium smoked pork belly
魚柳煙肉卷

Sobremesas | Desserts | 甜品

Tarte de limão meringada

Lemon tart with meringue crust
檸檬撻

Tarte de café e avelã

Coffee and hazelnut tart
咖啡榛子撻

Sorvete de Melancia

Watermelon Sorbet
西瓜雪葩

Fruta fresca

Fresh fruit
新鮮水果

180 por pessoa - 3 Pratos | 180 Per Person - 3 Courses | 三道菜色每位澳門幣180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