

FADO

Menu de Almoço | Lunch Menu | 午餐餐單

1-31/January/ /2026

Entradas | Appetizers | 頭盤

Salada fresca de vitela com vinagrete tradicional

Fresh veal salad with classic vinaigrette
牛仔肉沙律配芥末香醋

Pastel de Camarão em Camadas com Salada de Rúcula

Layered Shrimp Pastry with Rocket Salad
千層蝦蘇配火箭沙律

Canja de galinha aromatizada com hortelã

Chicken consommé with fresh mint
雞湯配鮮薄荷葉

Bôla de enchidos regionais Portugueses

Traditional Portuguese focaccia style bread stuffed with smoked meats
傳統麵包配煙肉腸

Polvo com batata doce, azeite e pimentão fumado

Octopus with sweet potato, olive oil and paprika
甜薯烤八爪魚配橄欖油、紅椒粉

Pratos Principais | Main Course | 主菜

Língua estufada com texturas de ervilhas e cogumelos

Braised beef tongue with green pea textures and sautéed mushrooms
紅燒牛舌配青豆汁及炒蘑菇

Filete de robalo sobre salada russa

Sea bass filet, potato and vegetables salad with mayonnaise
鱸魚柳配鮮蔬沙律

Frango Assado Crocrô-Macio com Purê de Cebola Vermelha

Crisp-Tender Roast Chicken with Red Onion Puree
脆嫩烤雞配紅洋蔥泥

Arroz de tamboril

Portuguese traditional monkfish wet rice
傳統葡式鮫鰾魚燴飯

Entrecosto cozido com enchidos e grelos

Portuguese style steamed pork ribs with turnip tops and sausage
葡國紅燒排骨

Sobremesas | Desserts | 甜品

Torta de cenoura e Laranja com amêndoas crocantes canela e passas de uva

Carrot and orange roll with crispy almonds, raisins and a touch of cinnamon
香橙紅蘿蔔卷配杏仁、葡萄乾及肉桂

Cheesecake cremoso com framboesas

Creamy cheese cake with raspberries
芝士蛋糕配紅莓

Gelado de cenoura e baunilha

Carrot and vanilla ice cream
甘筍雪糕

Fruta fresca

Fresh fruit
新鮮水果

198 por pessoa - 3 Pratos | 198 Per Person - 3 Courses | 三道菜色每位澳門幣198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