

FADO

Menu de Almoço | Lunch Menu | 午餐餐單

1-30/November/2024

Entradas | Appetizers | 頭盤

Salada fresca de cenoura e vinagrete de amendoim

Fresh carrot salad and peanut vinaigrette
鮮甘筍沙律配花生香醋醬

Salada de peito de pato fumado e laranja

Smoked duck breast salad with fresh orange
煙鴨胸鮮橙沙律

Creme de abóbora e salvia

Pumpkin and sage cream soup
南瓜忌廉湯

Ovos verdes sobre creme de agrião e espinafre

Deep fried breaded egg with watercress and spinach cream
西洋菜菠菜忌廉配煎蛋

Folhado de cogumelos com salada

Mushroom puff with green salad
蘑菇泡芙配沙律

Pratos Principais | Main Course | 主菜

Terrina de costela com esparregado e batata frita aos cubos

Beef rib's terrine with spinach mousse and soft fried potatoes
牛肋骨肉酥餅配菠菜慕斯及軟煎馬鈴薯

Gnocchi de Abóbora com espargos e queijo

Pumpkin gnocchi with asparagus and cheese
蘆筍芝士南瓜球

Lombinho de bacalhau confitado sobre puré de feijão preto e legumes

Cod fish loin confit with black bean purée and vegetables
馬介休配黑豆泥

Peito de pato na frigideira sobre puré de cenoura e especiarias

Pan fried duck breast with carrot pure and spices
煎鴨胸配紅蘿蔔茸及香料

Arroz caldoso de Vitela

Portuguese style wet veal rice
牛仔肉飯

Sobremesas | Desserts | 甜品

Panacota de amêndoa crua e pera caramelizada

Raw almond panna cotta with caramelized pear
杏仁焦糖梨布丁

Papos de anjo com mousse de chocolate negro

Traditional Portuguese light egg sponges with dark chocolate mousse
傳統葡國蛋糕配黑朱古力慕斯

Gelado de morango

Strawberry Ice cream
士多啤梨雪糕

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