

# FADO

## 5-Course Portuguese Lobster Set Menu

### 五道菜葡式經典・龍蝦珍味佳餚

#### Entradas | Appetizer | 前菜

##### Açorda fria de santola com carpacio de polvo e vinagrete de pimentos

Crab bread stew with octopus carpaccio and bell peppers

蟹肉煨麵包配薄切八爪魚

#### Sopas | Soup | 湯

##### Creme de Marisco

Lobster soup

龍蝦湯

#### Principais | Main Dish | 主菜

##### Lavagante suado acompanhado de legumes aromatizados com porto e brandy

Lobster tail cooked in Peniche style with sautéed vegetables

葡國佩尼謝式龍蝦佐砵酒配時蔬

##### Leitão com chips de batata e salada de laranja

Roasted suckling pig

烤乳豬

or 或

##### Lombo de robalo assado com migas Alentejanas de grão e hortelã

Roasted sea bass with "migas" from Alentejo

燒海鱸配葡式麵包

#### Sobremesas | Dessert | 甜品

##### Fondant de abóbora com mousse de queijo fresco e amêndoas tostadas

Pumpkin lava cake with white cheese mousse and toasted almonds

南瓜蛋糕配乳清乾酪及杏仁

##### Café ou Chá

Coffee or Tea

咖啡或茶

MOP300 per person (Price is inclusive of 10% service charge)

每位澳門幣300 (價目已包含10%服務費)