

MENU

OPENING
HOURS:

15:00

18:00



\$90

Amêijoas a bulhão pato
Clams in white wine, lemon and ginger sauce
白酒香檸芫茜汁煮蜆
Suggested pairing: white wine



\$60

Chouriço assado
Braised chorizo in brandy
百蘭地炆香腸
Suggested pairing: red wine



\$60

Bifana
Pork sandwich w/ caramelised onion & garlic purée
猪肉三文治配焦糖洋葱及蒜
Suggested pairing: beer or white wine



\$100

Seleção de queijos e presunto
Ham and cheese board
優質火腿及芝士
Suggested pairing with red, white or sparkling wine



\$70

Pata negra 24 months - 50 grams
Ham 24 months - 50 grams
24个月火腿 - 50 grams
Suggested pairing with red white or sparkling wines



\$70

Pastéis de bacalhau - 6 pcs
Codfish cakes with bell pepper dip sauce - 6 pcs
馬介休球配波椒醬 - 6 pcs
Suggested pairing with white or sparkling wines



AFTERNOON TEA FOOD

MENU

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\$70

Croquetes com molho de tomate (6pcs)

Meat balls in tomato sauce (6pcs)

蕃茄醬肉丸 (6件)

Suggested pairing: beer & red wine



\$110

Francesinha

Hot sandwich with beef, sausages and egg

熱牛肉香腸雞蛋三文治

Suggested pairing: beer and red/white wine



\$20

Batatas fritas

French fries

薯條

Suggested pairing: soft drinks, beer & wine



\$30

Pastel de nata

Portuguese egg tart

葡式蛋撻

Suggested pairing: coffee or tea



\$45

Bolo de chocolate com ginja

Chocolate cake with cherries liquor

朱古力蛋糕

Suggested pairing: coffee or tea



\$30

Churros

Churros

油條

Suggested pairing: coffee or tea