



AUTHENTIC PORTUGUESE CUISINE

Menu do Chef Seven Courses

Morcela

Blood sausage spring roll with an apple and celery dipping sauce

Delícias do Mar

Carabineiro shrimp, abalone and white sturgeon caviar

Alcachofra

Cream of artichoke with a poached egg and São Jorge cheese chip

Caracóis

Butter bean stew with escargot and oregano

Tamboril

Monkfish seared and wrapped in bacon served over asparagus with a saffron sauce

Borrego

Lamb tenderloin and shredded lamb shank in a curry potato gratin and a lemon mint demi

Tropical

Mango semi-freddo, coconut daquaise, passion fruit sauce and coconut sorbet

150

wine pairing 99

premium wine pairing 120