

MARKET LUNCH SEMI-BUFFET

3rd July– 30th September

Rotation 1

Arroz selvagem com frutos secos

Wild rice pilaf, dried fruit & nuts, eggplant tempura, basil

茄子天婦羅羅勒野米飯乾果及堅果

or

Bacalhau al pil pil

Braised codfish, broad beans, padron peppers, garlic chili oil

紅燒馬介休，蠶豆，帕德龍辣椒，香蒜辣椒油

or

Arroz de Marisco

Traditional Portuguese wet seafood rice

傳統葡式海鮮飯

or

Secretos de porco preto com migas

Grilled Iberian pork fillet, corn bread- mashed chorizo, tomato salsa

燒伊比利亞豬，粟米麵包香腸蓉，番茄莎莎

or

Leitão à moda da Bairrada (add MOP68)

Crispy-roasted suckling pig, chorizo rice, orange salsa, peppercorn cream sauce

脆皮烤乳豬，葡國腸飯，香橙莎莎，忌廉胡椒醬 (另加澳門幣 68)

or

Bife à Portuguesa (add MOP68)

Pan-seared USDA prime fillet mignon,

Pata - negra ham, white wine butter sauce

煎美國優質菲力牛排，葡國火腿，白葡萄酒牛油醬(另加澳門幣 68)

Rotation 2

Penne com ragu de favas e cogumelos

Penne pasta, wild mushroom & fava bean ragu, parmesan cheese

野菌及蠶豆帕瑪森芝士通心粉

or

Bacalhau com natas

Traditional Portuguese codfish
with cream

傳統葡式忌廉馬介休

or

Caril de camarão com quiabos

Prawn stew with okra

秋葵燉蝦

or

Bife de vaca com molho cogumelos

Wagyu rump steak, sautéed mushrooms, herb-roasted potato,
Madeira brandy- green peppercorn sauce

和牛臀肉排

炒蘑菇，香草烤薯仔，馬德拉白蘭地青胡椒醬

or

Leitão à moda da Bairrada (add MOP68)

Crispy-roasted suckling pig, chorizo rice, orange salsa, peppercorn cream sauce

脆皮烤乳豬，葡國腸飯，香橙莎莎，胡椒忌廉醬 (另加澳門幣 68)

or

Filete de robalo selvagem (add MOP68)

Pan-fried Chilean seabass fillet, swede puree, smoky eggplant ratatouille, basil oil

香煎智利鱸魚，蕪菁甘藍蓉，煙燻茄子，羅勒油 (另加澳門幣 68)

Rotation 3

Spinach tagliatelle com ragu de lentilhas

Tagliatelle pasta, braised puy lentil, tomato, kale and Portobello mushrooms

羽衣甘藍燴扁豆及大啡菇番茄寬意粉

or

Risotto de bacalhau

Codfish risotto, spinach, parmesan cheese

馬介休燴飯

菠菜，帕瑪森芝士

or

Solha frita com arroz de tomate

Crispy fried sole fish, tomato rice

脆炸龍利魚配番茄飯

or

Rojões de porco preto

Deep-fried Iberico pork collar, pickled vegetables,

炸伊比利亞豬頸肉配醃菜

or

Leitão à moda da Bairrada (add MOP68)

Crispy-roasted suckling pig, chorizo rice, orange salsa, creamy peppercorn sauce

脆皮烤乳豬，葡國腸飯，香橙莎莎，忌廉胡椒醬 (另加澳門幣 68)

or

Polvo à lagareiro (add MOP68)

Grilled octopus's tentacles, crushed new potato, pearl onions, crispy-fried garlic, olive oil

燒八爪魚

香草烤新薯，香蒜攪油醬 (另加澳門幣 68)

Rotation 4

Linguine com molho de tomato e manjeriço

Linguine pasta, tomato sauce, fresh basil, parmesan cheese

新鮮羅勒帕瑪森芝士番茄醬義大利扁意粉

or

Bacalhau à Brás

Traditional Portuguese codfish “à Brás”

薯絲馬介休

or

Filete de salmão no forno

Baked salmon fillet, asparagus risotto, parmesan cheese

烤三文魚

蘆筍燴飯，帕瑪森芝士

or

Peito de frango à Mocambique

Grilled chicken breast with lime & coconut milk

椰香青檸烤雞肉

or

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Crispy-roasted suckling pig, chorizo rice, orange salsa, creamy peppercorn sauce

脆皮烤乳豬，葡國腸飯，香橙莎莎，忌廉胡椒醬 (另加澳門幣 68)

or

Bife à Portuguesa (add MOP68)

Pan-seared USDA prime fillet mignon,

Pata - negra ham, white wine butter sauce

煎美國優質菲力牛排，葡國火腿，白葡萄酒牛油醬(另加澳門幣 68)

Rotation 5

Risotto de cogumelos

Wild mushroom risotto, asparagus,
parmesan cheese, truffle oil

松露油蘆筍及野菌帕瑪森芝士義大利燴飯

or

Açorda de bacalhau no pão

Shredded codfish, mashed bread, egg yolk and coriander

蛋黃馬介休燴麵包

or

Moqueca de marisco à Portuguesa

Seafood coconut stew, ginger, potato, coriander

椰子燴海鮮及薯仔

or

Picanha de cordeiro com batata doce

Roasted lamb rump steak, herb crusted
sweet potato, red wine sauce

烤羊腿排

香草番薯，紅酒汁

or

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Pata - negra ham, white wine butter sauce

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Rotation 6

Espargete organico de feijao preto

Black bean spaghetti, tempeh, nuts, basil

有機天貝烤堅果羅勒黑豆意粉

or

Lasanha de bacalhau

Codfish lasagna, spinach, eggplant, tomato sauce,
basil, parmesan cheese

馬介休千層麵

菠菜，茄子，番茄醬，羅勒，帕瑪森芝士

or

Peito de frango à Mocambique

Grilled chicken breast with lime & coconut milk

椰香青檸烤雞肉

or

Bife de vaca com molho cogumelos

Wagyu rump steak, sautéed mushrooms, herb-roasted new potato,
Madeira brandy- green peppercorn sauce

和牛臀肉扒

炒蘑菇，香草烤新薯，馬德拉白蘭地青胡椒醬

or

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脆皮烤乳豬，葡國腸飯，香橙莎莎，忌廉胡椒醬 (另加澳門幣 68)

or

Bacalhau à lagareiro (add MOP68)

Grilled codfish, potatoes, red onions, garlic, olive oil

燒馬介休，薯仔，紅洋蔥，大蒜，橄欖油 (另加澳門幣 68)