

希雅度品味之旅

Chiado Degustation Journey

餐前小食 Amuse Bouche

腌制油甘鱼、蔬菜冻汤、青瓜雪葩、苹果
Hamachi, green gazpacho, cucumber, apple
Hamachi, gaspacho verde, pepino, maçã

慢煮龙虾、玉米、大葱、杏仁酱汁
Lobster, corn, leek, almond emulsion
Lagosta, milho, alho francês, emulsão de amêndoa

慢煮大西洋海鲈鱼、翠玉瓜泥、柚子橄榄油汁、鱼子酱
Atlantic sea bass, courgette purée, yuzu and olive oil velouté, caviar
Robalo do Atlântico, puré de courgette, velouté de yuzu e azeite, caviar

油封乳猪、芜菁泥、腌制洋葱、黑椒汁
Suckling pig confit, turnip top purée, pickled onions, pepper jus
Leitão confitado, puré de grelos, pickles de cebola, molho de pimenta

Supplementary

和牛西冷、西芹根、蘑菇酸甜酱、红酒汁
Wagyu striploin, celeriac, mushroom chutney, red wine jus
Vazia Wagyu, aipo bolbo, chutney de cogumelos, molho vinho tinto
另加澳门元 298 additional MOP 298

香梨雪葩、茴香、橄榄
Pear, fennel, olives
Pêra, funcho, azeitona

奶香米饭卡仕达、花椰菜、柠檬焦糖
Rice custard, cauliflower, lemon caramel
Arroz doce, couve-flor, caramelo de limão

每位澳门元 898+ (另加澳门元 588+ 搭配葡萄酒)
MOP 898+ per person (additional MOP 588+ with wine pairing)

所有价格以澳门元计算，并须另加 10% 服务费。如果您对食物过敏，请在下单时告知服务员。
All prices are in MOP and subject to 10% service charge. Please inform your server of any food allergies prior to ordering.