



Henrique
Sá Pessoa

米其林二星主厨
2 Michelin Star Chef

还原葡萄牙的传统美食, 展现环球旅行的风味和对亚洲饮食的热爱, 是希雅度厨师创造美味的源泉。我们用心准备每一道菜品, 希望您带来最美的用餐体验。跟随主厨 Henrique Sá Pessoa, 踏上一场独特的美食之旅, 让我们一起感受美食之旅的情感与美好, 让您的味蕾得到极致的享受。

Portuguese traditional cuisine, world exploration and the passion for Asian flavours are the creative sources of the chefs at Chiado, leading diners into a sophisticated experience in contemporary Portuguese food. Embark on a journey with Celebrity Chef Henrique Sá Pessoa to enjoy dynamic indulgence of tastes and aromas that will leave you with memories to cherish forever.

CHIADO
希雅度葡国餐厅



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.

希雅度海之飨宴

“Costa a Costa” Degustation Journey

餐前小食 Amuse Bouche

奶香蛋泡沫、虾、皇家鱼子酱
Omelet, shrimp, Royal caviar
Omelete, camarão, caviar Royal

烤章鱼、甜薯、浓汤章鱼汁
Roasted octopus, sweet potato, caldeirada sauce
Polvo, batata-doce, molho de caldeirada

炙烧吞拿鱼、烟熏鳗鱼洋葱高汤、南瓜
Tuna, smoked eel and onion broth, pumpkin
Atum, enguia fumada e caldo de cebola, abóbora

慢煮地中海红虾、椰奶木薯珍珠、咖喱汁、红虾酱
Scarlet prawn, coconut tapioca, spicy curry, scarlet prawn essence
Carabineiro, tapioca de coco, caril picante, essência de carabineiro

慢煮多宝鱼、茄子、欧芹泥、皮卡波酱
Turbot, eggplant, parsley purée, ‘pica-pau’ sauce
Pregado, beringela, puré de salsa, molho pica-pau

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

海韵柚子雪葩、糖霜海藻
Sea flavors and citrus, yuzu sorbet, crystallized algae
Mar e citrinos, sorbet de yuzu, algas cristalizadas

每位澳门元 1,388+ (另加澳门元 588+ 搭配葡萄酒)
MOP 1,388+ per person (additional MOP 588+ with wine pairing)

前菜

Entrées

Entradas

炙烧吞拿鱼、烟熏鳗鱼洋葱高汤、南瓜
Tuna, smoked eel and onion broth, pumpkin
Atum, enguia fumada e caldo de cebola, abóbora
238

✦ 烤章鱼、甜薯、浓汤章鱼汁
Roasted octopus, sweet potato, caldeirada sauce
Polvo assado, batata-doce, molho de caldeirada
248

香煎鸭肝、苹果、坚果麦片、红菜头、咖啡
Foie gras, apple, granola, beetroot, coffee
Foie gras, maçã, granola, beterraba, café
248

✦ 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
268

✦ 慢煮龙虾、玉米、大葱、杏仁酱汁
Lobster, corn, leek, almond emulsion
Lagosta, milho, alho francês, emulsão de amêndoa
348

✦ 厨师推荐 Chef's Special Especialidade do Chefe

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主菜

Main Courses

Pratos Principais

慢煮黑毛肩胛肉、发酵红椒酱、蛤蜊、香菜汁

Alentejo pork presa, fermented pepper paste, clams, coriander jus
“Carne de porco Alentejana” presa, massa pimentão, amêijoa, jus de coentros

338

✦ 葡式鱈魚、慢煮蛋黄、洋葱泥

“Cobblestreet” salted cod, egg yolk, onion purée
Calçada de bacalhau, gema confitada, puré de cebola

338

✦ 油封乳猪、芜菁泥、腌制洋葱、黑椒汁

Suckling pig confit, turnip top purée, pickled onion, pepper jus
Leitão confitado com puré de grelos, pickles de cebola, molho de pimenta

348

✦ 葡式什锦海鲜烩饭

Braised seafood rice with lobster, red prawns, banana prawns, mussels, clams, fresh coriander
Arroz de marisco com lagosta, carabineiro, camarão, mexilhões, amêijoa, coentros frescos

528

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

598

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

648

✦ 慢煮多宝鱼、茄子、欧芹泥、皮卡波酱

Turbot, eggplant, parsley purée, ‘pica-pau’ sauce
Pregado, beringela, puré de salsa, molho pica-pau

648

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素食 Green Vegetariano

烤南瓜汤、椰子奶油、杏仁

Roasted pumpkin soup, coconut cream, almonds

Sopa de abóbora assada, leite de coco, amêndoas

138

葡式炒大葱、慢煮蛋黄、橄榄

Leeks cooked "À Brás" with olives

À Brás" de alho francês e azeitonas

238

蘑菇炖饭、烤贝罗蘑菇、亚速尔群岛奶酪

Risotto with roasted portobello mushroom and Azores Island cheese

Risotto de portobello assado e queijo da Ilha

298

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甜品

Desserts

Sobremesas

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

98

🍫 巧克力炸弹、咸味焦糖、榛子雪糕

Chocolate bomb, salted caramel, hazelnut sorbet

Bomba de chocolate, caramelo salgado, sorbet de avelã

98

🍫 海韵柚子雪葩、糖霜海藻

Sea flavors and citrus, yuzu sorbet, crystallized algae

Mar e citrinos, sorbet de yuzu, algas cristalizadas

98

🍫 厨师推荐 Chef's Special Especialidade do Chefe

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菜品相册
Gallery

