

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)