

Tapas de Portugal

葡薏園

MACAU 澳門





葡薏園是一間創新時尚的葡萄牙餐廳，為顧客呈獻新派葡萄牙菜餚，揉合傳統與創新的葡韻風味。

自2018年開始，葡薏園每年榮獲澳門特別行政區政府旅遊局授予「星級服務商戶獎」，成為「星級旅遊服務認可計劃」下的得獎商戶，足證其服務優質卓越，一如既往盡心滿足顧客的期望，絕對是商務及私人聚餐的最佳場所。

Tapas de Portugal is a modern Portuguese restaurant which boasts an array of Portuguese dishes with contemporary twist.

Since 2018, Tapas de Portugal has earned the prestigious Star Merchant Award under the Quality Tourism Services Accreditation Scheme by the Macao Government Tourism Office. This recognition underscores the restaurant's dedication to providing exceptional service and a memorable dining experience, making it the perfect venue for both business gatherings and private celebrations.



Should you have any vegetarian or specific dietary requirements, kindly notify our staff.
如有素食或其他特殊飲食需求，請向餐廳工作人員查詢。



All prices are in Macau Patacas and are subject to 10% service charge.
價格以澳門幣計算，需另加10% 服務費。



Our Chef

我們的主廚

主廚Alberto擁有超過15年的烹調經驗，曾在葡萄牙、西班牙及澳門工作，他為葡薏園的菜單注入了全新活力，透過精湛的烹調手法及創新的擺盤技巧，把傳統菜式注入嶄新元素，推出了一系列創新的小吃和主菜，旨在迎合各種口味。每道菜式均融合了本地和國際風格，體現了他致力把創意注入傳統葡萄牙菜餚之理念，同時保留其正宗風味。

Chef Alberto Santos, who brings over 15 years of culinary experience across Portugal, Spain, and Macau, has reinvigorated Tapas de Portugal's menu with a creative selection of tapas and main courses designed to appeal to a wide range of tastes. Drawing on both local and international influences, each dish reflects Chef Santos' passion for modernising traditional Portuguese cuisine while maintaining its authentic flavours.



「透過最優質的食材、熱情和創意來製作每一道菜，這才是烹調藝術的精髓。」

“Crafting each dish with the finest ingredients, passion, and creativity is what brings culinary art to life.”

Chef Alberto Santos

ENTRADAS / STARTERS

頭盤

Combinação de Fritos Variados

\$288

Assorted Deep Fried Snacks
(Codfish Balls, Shrimp patties,
Vegetarian Samosas, Beef Croquettes)

綜合小食拼盤

(馬介休球、蝦餅、素食咖喱角、
炸牛肉丸)



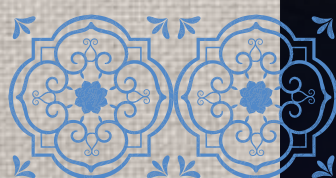
Tábua de Charcutaria

\$298

Charcuterie Platter
(Portuguese cured ham, Chorizo, Blood
Sausage, Mortadella, Soft Cheese,
Marinated Olives and Homemade
Compote)

芝士拼盤

(葡式火腿，葡腸，葡式血腸，
莫塔德拉腸，軟芝士，醃製橄欖，
自製南瓜醬)



Salada de Polvo
\$228

Octopus Salad
涼伴章魚沙律



Pica-Pau
\$198

Beef Tenderloin Cubes in Mustard Sauce
牛柳粒配芥末醬



Salada de Bacalhau com Grão
\$208

Salted Codfish Salad with Chickpeas
馬介休鷹嘴豆沙律

ENTRADAS / STARTERS

頭盤

Mexilhões à Marinheiro \$228

Mussels in Rich and Spicy Tomato Sauce
香濃番茄辣醬炒青口



Amêijoas à Bolhão Pato \$228

Clams with Garlic, Coriander and
White Wine Sauce
白酒炒花蛤



Camarão Tigre ao Alho \$258

Garlic Tiger Prawns
白酒蒜蓉炒虎蝦

Chouriço Assado na Canoa
\$168

Flambé Chorizo
炙燒葡式香腸



Presunto Pata Negra
24 meses de cura
\$268

“Pata Negra” Portuguese Cured Ham
24 Months
葡萄牙煙燻火腿 (24 個月)



Pastéis de Bacalhau
\$108

Codfish Balls
經典馬介休球



TAPAS

小食

Espetadas de Carne de Vaca e Camarão Grelhados com Molho Verde

\$108

Grilled Beef Tenderloin and
Prawn Skewers with Salsa Verde
碳燒葡式牛柳粒及虎蝦配香草醬汁



Escabeche de Frutos do Mar

\$108

Assorted Seafood with Escabeche Sauce
雜錦海鮮配秘制葡式酸汁



Torricado de Sardinha com Pimentos Assados e Tapenade de Azeitonas

\$108

Marinated Sardines, Roasted Bell Peppers
and Olives Tapenade on Toast
醃製沙丁魚配烤甜椒及橄欖醬多士



SOPAS/SOUPS

湯類



Sopa de Tomate Assado
\$80

Roasted Tomato Cream Soup
番茄湯



Creme de Marisco
\$108

Seafood Soup
海鮮湯



Caldo Verde
\$80

Portuguese Green Cabbage Soup with Chorizo
薯蓉青菜湯

MARISCO / SEAFOOD

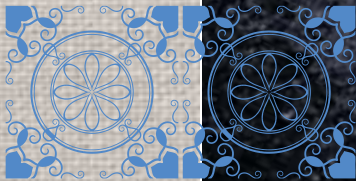
海鮮

Parrilhada de Marisco

\$888

Assorted Seafood Platter (Jumbo Prawns,
Shrimp, Scallops, Squid, Mussels and Clams)
什錦海鮮拼盤

 *Chef's Recommendation*
Chef 廚師推介





MARISCO / SEAFOOD

海鮮



Polvo Grelhado com Molho Romesco \$338

Grilled Octopus with Roasted Potatoes
and

Seasonal Vegetables in Romesco Sauce

葡式烤章魚配馬鈴薯、
時蔬及大廚秘製醬汁



Chef's Recommendation
廚師推介

Brandade de Bacalhau
\$268

Desalted Cod Fish Pie
(Mashed Potatoes,
sauteed Desalted Cod Fish and
Toasted Bread Crumbles)
葡式鱈魚焗薯蓉批



**Sardinhas na Grelha em
Tosta de Pão Alentejano e Salada
de Pimentos Assados**
\$208

Grilled Sardines, Alentejo Bread Toast
And Roasted Bell Peppers Salad
葡式烤沙丁魚配阿倫特面包及燈籠椒

MARISCO / SEAFOOD

海鮮



Dourada Do Atlântico Grelhada, Molho Verde \$288

Grilled Atlantic Seabream, Salsa Verde
大西洋燒多利魚配香草醬汁



Chef's Recommendation
廚師推介



Bacalhau à Brás

\$238

Sauteed Salted Cod Fish with Onion,
Garlic, Eggs and Straw Potatoes
薯絲馬介休 —
葡式鱈魚炒洋蔥、蛋、薯絲



Bacalhau Assado à Lagareiro

\$308

Roasted Salted Cod Fish with Potatoes
and Seasonal Vegetables
烤馬介休（葡式鱈魚）配馬鈴薯和時蔬

CARNES / MEAT

肉類



Posta na Grelha com
Batatas a Murro e
Legumes Grelhados
\$608

Rib-Eye Steak with Roasted Potatoes and
Grilled Seasonal Vegetables
頂級肉眼扒配烤馬鈴薯及燒時蔬



Chef's Recommendation

廚師推介

**Bife com queijo,
molho francesinha e ovo a cavalo**
\$268

Beef tenderloin steak with Melted Cheese,
sunny side up egg served with Beer Sauce and Fries
里脊牛扒及芝士配太陽蛋, 秘制啤酒醬汁和薯條



Bife à Portuguesa
\$288

Beef Tenderloin Steak top with
Portuguese Cured Ham served
with Sliced Potatoes
葡式里脊牛扒配煙燻火腿及切片馬鈴薯

Bifinhos com Molho de Cogumelos
\$268

Beef Tenderloin Steak with Creamy
Mushroom Sauce served with French Fries
里脊牛扒配蘑菇醬汁和薯條



CARNES / MEAT

肉類



Leitão Assado á Moda de Bairrada, Batata Frita e Salada Mista

Roasted Suckling Pig Bairrada Style
served with Mixed Salad and
French Fries

葡式巴伊拉達風味烤乳豬配沙律及
薯條

Quarter \$328

Half \$628

 *Chef's Recommendation*
廚師推介





**Secretos Grelhados em
Vinha d'Alhos
Servido Com Puré de Batata
\$258**

Grilled Red Wine Marinated Black Pork
Fillet served with Mashed Potato
烤黑毛豬柳配紅酒汁及薯泥



**Feijoada à Transmontana
\$228**

Pork Knuckle and Red Bean Stew
葡式紅豆燉豬手



CARNES / MEAT

肉類

Frango da Guia no Churrasco, Molho Piri Piri, Batata Frita e Salada

Barbecued Chicken served with Piri Piri
Sauce, French Fries and Mixed Salad
葡式辣醬烤雞配薯條及沙律

Half \$208

Whole \$338

Galinha à Macaense \$218

Macanese Chicken, Coconut and
Turmeric Sauce served with Plain Rice
葡國雞 (土生椰汁焗雞) 配白飯



ARROZ e MASSAS / RICE & PASTA

飯及意粉



Arroz de Leitão no Forno \$508

Roasted Suckling Pig with Oven Rice
葡式烤乳豬焗飯



Chef's Recommendation
廚師推介

ARROZ e MASSAS / RICE & PASTA

飯及意粉

Paelha de Marisco Seafood Paelha

(Jumbo Prawns, Shrimp, Squid,
Mussel and Clams)

經典西式海鮮燉飯

2 persons \$528

4 persons \$768



Arroz de Marisco Malandrinho Seafood Wet Rice

(Jumbo Prawns, Shrimp, Squid, Mussel and Clams)

葡式海鮮湯飯

1 person \$268

2 persons \$488

4 persons \$768



Arroz de Pato \$268

Baked Duck Rice

葡式焗鴨飯



Linguini de Marisco
\$268

Linguini with Seafood and
Creamy Tomato Sauce
海鮮扁麵配番茄醬

**Linguini Cremoso de
Bacalhau e Gambas**
\$248

Linguini With Codfish And
Prawns
In Creamy Sauce
忌廉馬介休大蝦扁麵

VEGETARIANO/ VEGETARIAN

素食

Peixinhos da Horta com Arroz de Tomate

\$138

Green Beans Tempura with Wet Tomato Rice
天婦羅青豆配番茄湯飯



Cogumelos à Brás

\$158

Stir Fried Mushrooms with Onion, Egg and
Straw Potatoes

薯絲蘑菇配洋蔥炒蛋

PORÇÕES/ SIDE DISHES

伴菜

Salada Mista \$78

Mixed Green Salad (Tomato, Lettuce, Cucumber Carrot and Onion)
綜合沙律 (番茄、生菜、青瓜、甘筍及洋蔥)

Salada de Tomate \$70

Tomato Salad
番茄沙律

Vegetais Cozidos ou Salteados \$78

Steamed or Sauteed
Seasonal Vegetables
清蒸 或 蒜香炒時蔬

Batata Frita \$48

French Fries
炸薯條

Batata a Murro \$68

Roasted Potato
烤馬鈴薯

Arroz de Tomate \$78

Tomato Wet Rice
番茄湯飯

Arroz Branco \$28

Plain Rice
白米飯

Linguini com Molho de Tomate \$98

Linguini with Tomato Sauce
扁麵配手工番茄醬



SOBREMESA/ DESSERT

甜品



Maçã Assada Com
Gelado De Baunilha
\$110

Roasted Apple, Crumbles and Vanilla Ice Cream
香焗蘋果奶酥配香草雪糕



Chef's Recommendation
廚師推介



Salada de Fruta
\$88

Fresh Fruit Salad
雜錦水果沙律



Pudim de Ovos
\$78

Egg Pudding
雞蛋布甸



Bolo de Bolacha com
Caramelo Salgado
\$78

Sawdust Layer cake with
Salted Caramel Sauce
葡式木糠蛋糕



Mousse de Chocolate e
Azeite com Amendôas
Salgadas
\$98

Chocolate Mousse, Salted Almonds
and Extra Virgin Olive Oil
朱古力橄欖油慕斯配鹽焗杏仁



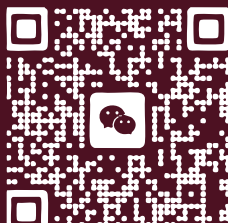
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OPEN FROM MONDAY-SUNDAY
星期一至星期日 11:30 am - 10:30 pm

F O L L O W U S



TAPAS_DE_PORTUGAL