

SOBREMESAS
DESSERTS
甜品

MOUSSE DE CHOCOLATE

Chocolate Mousse
朱古力慕絲
40.00

PUDIM DE OVOS

Egg Pudding
雞蛋布丁
40.00

SERRADURA

木糠布丁
40.00

LEITE CREME

Crème Brûlée Portuguese Style
焦糖燉蛋
40.00

CHEESECAKE DE MANGA

Mango Chesseecake
芒果芝士蛋糕
45.00

CHEESECAKE
DE FRUTOS VERMELHOS

Red Berry Chesseecake
紅莓芝士蛋糕
45.00

SERICAIA

Traditional Portuguese Soft Egg Pudding
傳統葡式布丁
45.00

PÊRA BÊBEDA
COM GELADO DE BAUNILHA

Drunken Pear with Vanilla Ice cream
酒香焗梨配雲呢拿雪糕
45.00

MOUSE DE CHOCOLATE BRANCO
COM MOLHO DE FRAMBOESA

White Chocolate Mousse with Raspberry Sauce
白朱古力慕絲配紅桑子醬
45.00

PASTEL DE NATA

Portuguese Egg Tart
葡撻
30.00

BOLO DE CHOCOLATE

Chocolate Cake
朱古力蛋糕
40.00

PRATO MISTO DE FRUTAS

Assorted Fruit Platter
雜果拼盤
50.00



PORTUGUESE RESTAURANT
AUTHENTIC CUISINE

凱撒餐廳 - 舊氹仔
正宗葡萄牙菜

餐 MENU 牌

ENTRADAS
APPETIZERS & STARTERS
頭盤

PÃO DE ALHO

Garlic Bread
蒜蓉包
28.00

PASTÉIS DE BACALHAU
COM SALADA DE FEIJÃO FRADE

Codfish Cakes with Black-Eyed Peas Salad
馬介休球配眉豆沙律
58.00

OVOS MEXIDOS COM
ESPARGOS VERDES E LINGUIÇA

Scrambled Eggs with Green Asparagus & Portuguese Sausage
蘆筍葡腸炒蛋
78.00

OVOS MEXIDOS COM FARINHEIRA

Scrambled Eggs with Portuguese "Farinheira"
葡腸炒蛋
68.00

CHOURIÇO ASSADO

Grilled Portuguese Sausage
燒葡腸
68.00

TAPAS PORTUGUESAS

Peixinhos da Horta, Ovos Verdes, Azeitonas, Queijo de Cabra,
Paiola de Porco Preto, Tostas Patê de Sardinha
PORTUGUESE TAPAS
Tempura Green Beans, Stuffed Boiled Eggs,
Olives, Goat Cheese, Iberian Pork Sausage & Sardine Pate Toast

葡式小食拼盤

四季豆天婦羅、釀雞蛋、橄欖、羊奶芝士、葡腸、沙甸魚醬多士
88.00

TÁBUA DE ENCHIDOS

Board of Assorted Portuguese Sausages
葡腸拼盤
108.00

TÁBUA DE QUEIJOS

Board of Assorted Cheeses
芝士拼盤
108.00

PRATO DE PRESUNTO
"PATA NEGRA" 24 MESES

Portuguese "Pata Negra" 24 Months Smoked Ham
葡國黑毛豬火腿 (24個月)
118.00

EMBRULHOS DE CHÈVRE
COM MAÇÃ E MEL

Puff Pastry Stuffed with Chèvre, Apple & Honey
蜜糖蘋果羊奶芝士卷
88.00

SALADA DE POLVO

Octopus Salad Portuguese Style
八爪魚沙律
108.00

CHOQUINHOS FRITOS
COM MOLHO TÁRTARO

Fried Cuttlefish with Tartar Sauce
炸魷魚配他他汁
88.00

AMEIJOAS À BULHÃO PATO

Sautéed Clams in White Wine Portuguese Style
白酒蒜蓉炒蜆
108.00

GAMBAS AO "ALHINHO"

Prawns with Garlic and White Wine Sauce
白酒蒜蓉蝦
118.00

SOPAS
SOUPS
湯

SOPA DO DIA

Soup of the Day
是日餐湯
35.00

CALDO VERDE

Traditional Portuguese Cabbage Soup
薯蓉青菜湯
38.00

ACOMPANHAMENTOS
SIDE DISHES
伴菜

BATATA FRITA OU BATATA CHIP

French Fries or Potato Chips
薯條或薯片
30.00

LEGUMES SALTEADOS

Sautéed Mix Vegetables
炒雜菜
35.00

ARROZ BRANCO

White Rice
白飯
30.00

ARROZ
RICES
飯

ARROZ DE PATO

Traditional Portuguese Duck Rice
傳統葡式焗鴨飯
158.00

ARROZ DE MARISCO

Wet Seafood Rice
葡式海鮮燉飯
198.00

ARROZ DE ROBALO
COM LIMÃO E AMÊIJOAS (2 PESSOAS)

Wet Sea Bass Rice with Clams & Lemon Sauce (2 PAX)
葡式鮮蜆鱸魚燉飯 (兩位用)
368.00

ARROZ DE TAMBORIL
COM GAMBAS (2 PESSOAS)

Wet Monkfish and Prawns Rice (2 PAX)
葡式琵琶魚蝦燉飯 (兩位用)
398.00

BACALHAU
DRIED CODFISH
馬介休

BACALHAU COM NATAS

Creamy Codfish
忌廉焗馬介休
158.00

BACALHAU À BRÁS

“Brás” Portuguese Style Shredded Dried Codfish
with Angel Hair Potatoes mixed with Egg
薯絲馬介休炒蛋
168.00

BACALHAU À MARINHEIRO

Deep Fried Dried Codfish Steak with Seafood,
Sweat Onion, Tomato Sauce and Chips Potatoes
馬介休海鮮大燴
198.00

BACALHAU À LAGAREIRO

Grilled Dried Codfish with Roasted Potatoes
and Turnip Tops, Olive Oil and Garlic
燒馬介休伴烤薯
198.00

BACALHAU COZIDO COM TODOS

Boiled Dried Codfish Loin with Potato, Chickpeas,
Cabbage, Egg, Onion and Garlic
白焗馬介休伴薯仔椰菜
198.00

PEIXE
FISH
魚類

LOMBO DE SALMÃO GRELHADO
COM LEGUMES SALTEADOS

Grilled Salmon Steak with Sautéed Vegetables
燒三文魚伴炒雜菜
168.00

FILETES DE CHERNE
COM ARROZ DE GRELOS

Wreckfish Fillets with Turnip Greens Rice
鱸魚柳配菜飯
168.00

CARIL DE GAMBAS

Prawn Curry with Jasmine Rice
咖喱蝦配白飯
178.00

POLVO GRELHADO
COM BATATA A MURRO

Grilled Octopus with Roast Potatoes
and Mixed Vegetables
燒八爪魚伴烤薯及雜菜
208.00

FILETES DE POLVO
COM ARROZ DE TOMATE

Octopus Fillets with Tomato Rice
八爪魚柳伴番茄飯
198.00

CARNE
MEAT
肉類

BITOQUE

Pan Fried Tenderloin Steak with Fried Egg on top
served with French Fries, Rice and Salad
比托克烤牛扒配薯條、飯和沙律
148.00

FRANCESINHA

Tenderloin Steak in Bread, with Ham, Portuguese Sausage
and Cheese, served with our Special Sauce and French Fries
葡腸芝士火腿烤肉三文治配特製醬汁及薯條
168.00

ALHEIRA DE CAÇA

Grilled Game Sausage with Fried Egg
Sautéed Choy Sum and French Fries
葡式肉腸加煎蛋配菜心及薯條
158.00

LEITÃO À BAIRRADA

Roast Suckling Pig Portuguese Style with
Black Pepper Sauce, Potato Chips and Salad
烤乳豬配黑椒汁
178.00

LAGARTINHOS DE PORCO PRETO
GRELHADOS COM BATATAS CHIPS
E ESPARREGADO

Grilled Black Pork Feather Blades
served with Potato Chips and Creamy Spinach
燒黑毛豬肋肉伴薯片及忌廉菠菜
178.00

CARNE DE PORCO À ALENTEJANA

Fried Pork Cubes “Alentejana” Style
with Clams, Pickles & Fried Cubed Potatoes
葡式豬肉粒炒蜆
168.00

LOMBINHOS DE PORCO PRETO
NA FRIGIDEIRA COM MEL E MUSTARDA

Pan Fried Black Pork Tenderloin with Honey and Mustard
芥蜜黑毛豬柳
178.00

COSTELETINHAS
DE BORREGO GRELHADAS

Grilled Rack of Lamb served with
Creamy Spinach and Sautéed Potatoes
燒羊架配忌廉菠菜及薯仔
188.00

POSTA MIRANDESA

Ribeye Steak Mirandesa Style (Garlic, Parsley, Wine,
Vinegar and Olive Oil) served with Punched Potatoes
and Sautéed Turnip Greens
橄欖油蒜蓉肉眼扒
218.00

BIFE DO LOMBO ANGUS (200 GRAMAS)

Angus Tenderloin Steak (200 grams)
安格斯牛柳 (200克)
288.00

FRANGO
CHICKEN
雞類

FRANGO ASSADO NO FORNO

Oven Roasted Chicken in Lemon Sauce,
served with Roast Potatoes and Salad
烤雞伴烤薯及沙律
148.00

GALINHA À AFRICANA

Roast Chicken African Style (Marinated in a Garlic, Onion,
Chili and Coconut Milk Sauce) served with Rice
烤非洲雞配白飯 (用蒜頭、洋蔥、辣椒、椰奶醃製)
158.00

CATAPLANAS
葡式燴煮

CATAPLANA DE POLVO
COM BATATA DOCE (2 PESSOAS)

Octopus Cataplana with Sweet Potatoes (2 pax)
八爪魚番薯燴煮 (兩位用)
418.00

CATAPLANA DE TAMBORIL (2 PESSOAS)

Monk Fish Cataplana (Monk Fish, Clams and Prawns) (2 pax)
琵琶魚蝦蜆燴煮 (兩位用)
398.00

CATAPLANA DE PEIXES E MARISCO (2 PESSOAS)

Fish & Seafood Cataplana (Monkfish, Wreckfish, Croaker fish,
Tiger Prawns, Clams & Mussels) (2 pax)
海鮮大燴煮
(琵琶魚、鱸魚、黃花魚、虎蝦、蜆、青口) (兩位用)
598.00