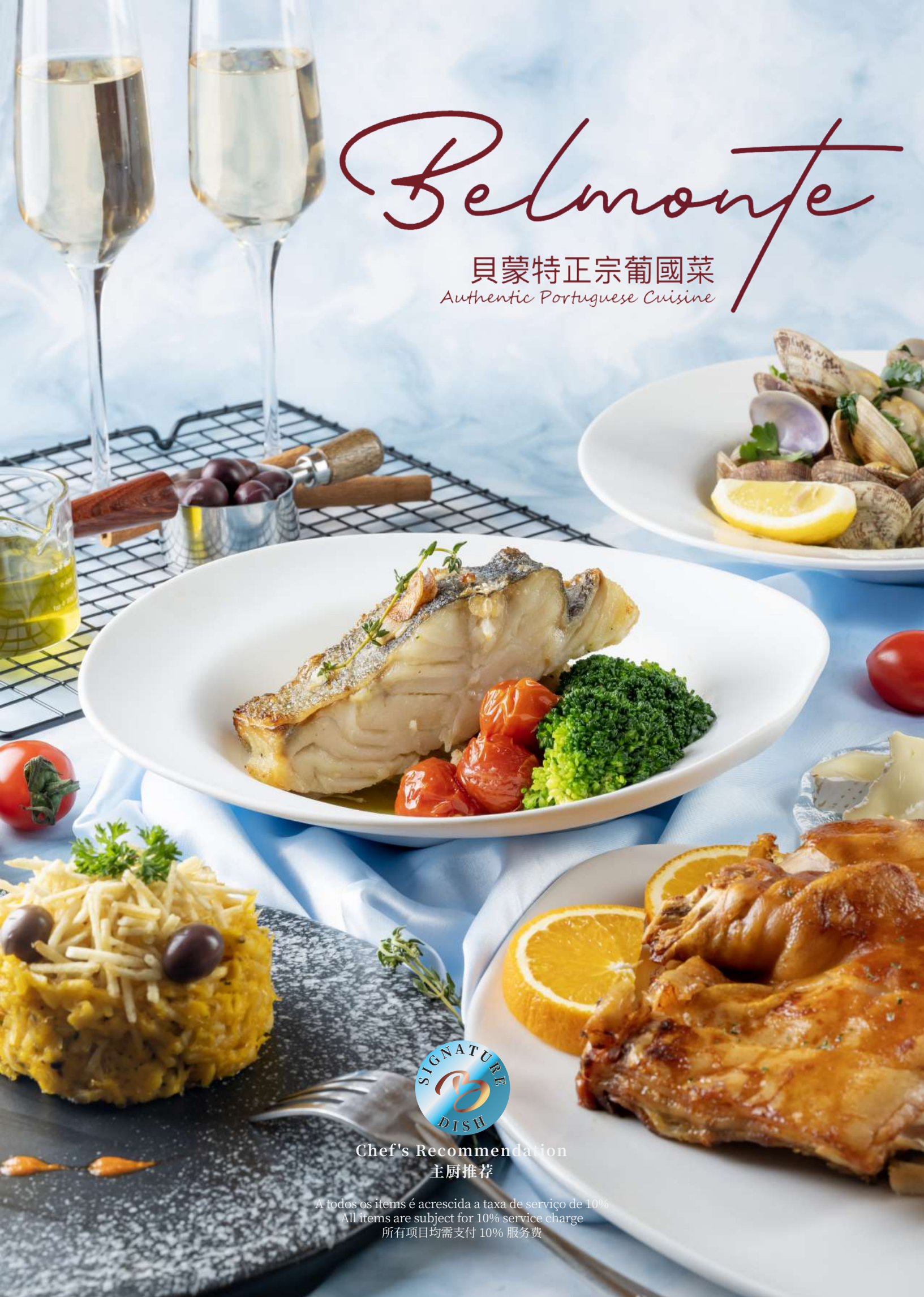


Belmonte

貝蒙特正宗葡國菜
Authentic Portuguese Cuisine



Chef's Recommendation
主厨推荐

A todos os itens é acrescida a taxa de serviço de 10%
All items are subject for 10% service charge
所有项目均需支付 10% 服务费

Escoje

To Begin With • 前菜

Bikini de Queso, Jamón y Trufa
Iberian Ham, Cheese & Truffle Toasted Sandwich
貝蒙特色吐司配黑毛豬火腿、芝士及松露

MOP\$168.00



Jamon Iberico Puro de Bellota
Platter of 36 Months Cured Iberian Ham
36個月風乾黑毛豬火腿

MOP\$288.00

Pan con Tomate y Aceite de Oliva
Tomato Bread, Special Catalan Coca with Olive Oil and Tomato
特色麵包配番茄及橄欖油

MOP\$48.00

Queso Manchego, Olivas
Manchego Cheese, Olives
曼切格羊奶芝士及橄欖

MOP\$138.00

Ensalada de Salmon Marinado por Nuestro Chef con Vinagreta de Granada
Home Made Marinated Salmon Salad with Orange and Pomegranate Vinaigrette
醃三文魚沙律配香橙、石榴及紅酒醋

MOP\$158.00

Ensalada de Cangrejo Real, Esparragos & Emulsion de Romesco
Deep Sea Crab Salad with Asparagus & Romesco Emulsion
蟹肉沙律配蘆筍、牛油果及波椒松子醬

MOP\$188.00

Escoje

To Begin With • 前菜



Camarão ao Alhinho

Fried Prawns with Garlic

白酒蒜蓉炒蝦

Small MOP\$**155.00**

Large MOP\$**235.00**



Tachinho de Amêijoas à Bulhão Pato

Sautéed Clams in Olive Oil, Garlic, Lemon,
Coriander and White Wine Sauce

葡式炒花蛤配橄欖油、白葡萄酒、檸檬汁、
香蒜、芫茜

MOP\$**168.00**

Empadas de Leitão

Suckling Pig Meat Pies

手工乳豬派

MOP\$90.00

Bocadillo de Calamares con Salsa de Erizos

Special Madrid with Squid and Sea Urchin Sauce

馬德里特色魷魚及海膽醬

MOP\$138.00

Huevo Frito Con Patata y Chorizo Casero

Fried Egg with Potato & Homemade Chorizo

傳統臘腸配煎蛋及薯絲

MOP\$128.00



Chouriço Assado na Canoa

Roasted Portuguese Sausage

炙燒葡式香腸

MOP\$128.00



Escoje

To Begin With • 前菜



Ceviche de Vieras con Maíz, Remolacha, Aguacate y Fresas
Scallops Ceviche with Beetroot, Corn, Avocado & Strawberries
醃帶子配紅菜頭、玉米、牛油果及草莓

MOP\$188.00

Las Croquetas de la Abuela con Pollo y Jamón
Classic Creamy Spanish Croquettes with Ham & Chicken
傳統炸奶油火腿雞肉丸子

MOP\$88.00

Las Croquetas de Setas, Espinacas y Piña
Creamy Croquettes with Mushrooms, Spinach & Pineapple
炸奶油丸子配蘑菇、菠菜及菠蘿

MOP\$78.00

Pasteis de Bacalhau
Codfish Balls
葡式經典馬介休球

MOP\$98.00

Empanadillas de Carne y Olivas Verdes

"Empanadillas" Beef & Green Olives Small Pies

正宗葡萄牙特色牛肉橄欖馅饼

MOP\$98.00

Lula Grelhada com Molho de Azeite e Alho

Grilled Squid with Garlic Olive Oil Sauce

炭燒魷魚配蒜蓉橄欖油醬

MOP\$88.00

Tártaro de Salmão Curado

Cured Salmon Tartare

三文魚塔塔

MOP\$98.00

Tártaro de Polvo

Cured Octopus Tartare

葡式八爪魚塔塔(八爪魚沙律)

MOP\$98.00

Tártaro de Atum

Cured Tuna Tartare

吞拿魚塔塔

MOP\$98.00

Pica-Pau

Sauteed Beef Tenderloin with Pickles and Mustard Sauce

葡式炒牛柳粒

MOP\$98.00

Sopas

Soup · 湯

Crema de Calabaza con Vieras y Tocino Ibérico
Creamy Pumpkin Soup with Scallops and Crispy Pork Belly

南瓜湯配帶子及香脆豬腩

MOP\$**118.00**

Caldo Verde com Chouriço
Traditional Portuguese Green Cabbage Soup with Chorizo

葡式傳統薯蓉青菜湯

MOP\$**98.00**

Sopa de Cogumelos e Espuma de Ervas Aromáticas
Aromatic Herbs Mushroom with Sun Dried Tomatoes

蘑菇濃湯配手工日曬番茄

MOP\$**98.00**

A Seguir Disfrutando
To Continue Enjoying • 主菜

De La Mar

From The Sea • 海鮮



Bacalhau Assado à Lagareiro

Roasted Cod Fish "Lagareiro" Style with Hot Olive Oil, Garlic and Vegetables

烤葡式鱈魚(馬介休)“Lagareiro”風格配熱橄欖油和大蒜、馬鈴薯和蔬菜

MOP\$198.00

De La Mar

From The Sea • 海鮮

Pulpo de Galicia con Patata, Aceite de Oliva y Pimenton

Tender Octopus with Mashed Potato, Smoked Paprika & Olive Oil

特色八爪魚配薯蓉、煙燻紅椒及橄欖油

MOP\$198.00

Sepietas de Palamós con Garbanzos, Setas y Alcachofa

Baby Cuttlefish with Chickpeas, Artichokes & Mushrooms

墨魚仔配鷹嘴豆、朝鮮薊及蘑菇

MOP\$188.00

Pimientos del Piquillo Rellenos de Brandada de Bacalao

"Piquillo" Spanish Red Peppers Filled with Codfish & Garlic Mousse

手工鱈魚釀紅椒佐馬鈴薯慕斯

MOP\$128.00

Bacalao a La Llauna

Codfish with Roasted Vegetables, White Beans, Garlic and Paprika

香煎焗大西洋銀鱈魚配蔬菜、白豆、蒜蓉及煙燻紅椒

MOP\$158.00

Bacalao con Frutos Secos y Miel

Codfish with Dried Fruits & Honey Sauce

香焗大西洋銀鱈魚配乾果及蜜糖醬

MOP\$158.00

Merluza en Salsa Verde, Todo un Classico

Hake in Green Sauce, Vasc Style

香烤海鱸魚配青豆巴西利汁

MOP\$188.00

De La Mar

From The Sea • 海鮮



Bacalhau à Braz

Fried Cod Fish mixed with Fried Onion, Garlic, Scrambled Eggs, "Allumette"
Potatoes and Olives

薯絲馬介休

MOP\$238.00

Suquet de Gambas Rojas

Jumbo Prawns Casserole with "Barcelona" Style Sauce

香煎珍寶大蝦佐“Barcelona”特色醬

MOP\$388.00

Atun, Pancetta Iberica & Berengena Ahumada

Tuna Loin, Roasted Iberian Pork Belly & Smoked Eggplant

吞拿魚柳配黑毛豬腩及煙燻茄子

MOP\$218.00

Mejillon Espanol con Vino Blanco

Spicy Mussels with White Wine

香辣青口貝配白葡萄酒汁

MOP\$188.00

A Seguir Disfrutando
To Continue Enjoying • 主菜

De La Montaña

From The Mountain • 肉類



Bife à Portuguesa

Steak "Portuguese" Style (Brazil Tenderloin) with Roasted Potatoes Topped,
Portuguese Smoked Ham and Fried Egg

葡式里脊牛扒配煎蛋、煙燻火腿伴馬鈴薯

MOP\$238.00

De La Montaña

From The Mountain • 肉類



Leitão Assado à Portuguesa, Rodelas de Laranja, Patata Bravas
Roasted Suckling Pig with Fried Potato Wedges

葡式烤乳豬配薯角

Plate MOP\$**279.00** ½MOP\$**539.00**

“Secreto” Costillas de Ibérico con Piña, Canela y Un Toque Picante
“Secreto” Roasted Iberico Pork Ribs with Spicy Pineapple & Cinnamon

香烤黑毛豬肋扒配香辣菠蘿及玉桂

MOP\$**188.00**

De La Montaña

From The Mountain • 肉類

Mil Hojas de Huevo Frito y Foie Gras

Millefeuille with Foie Gras

鵝肝千層酥

MOP\$168.00

Pinchos Morunos con Patatas Paja

Special Marinated Iberian Pork Skewers with Straw Potato

特色醃製黑毛豬串配薯絲

MOP\$148.00



Ternera Envejecida y Secada en Nuestro Restaurante

Aged House Dried Beef (Ask Staff for More Information)

廚師推介風乾熟成牛肉(向工作人員諮詢更多信息)

MARKET PRICE 時價

De La Montaña

From The Mountain • 肉類

Terrina de Cochínillo

Classic Suckling Pig Terrine

貝蒙特色無骨乳豬

MOP\$258.00

Carrillada de Ternera Cocinada a la Antigua con Moniato

Roasted Beef Cheek on a Bed of Sweet Potato

慢焗牛臉肉配甜薯

MOP\$238.00

Bife Terra e Mar com Puré de Batata e Quinoa e Espinafre Salteado

Surf & Turf Tenderloin Steak, Gambas Shrimp with Mashed Potatoes

里脊牛扒配白酒大蝦佐手工薯蓉

MOP\$278.00

Carne de Porco à Alentejana

Fried Pork Meat with Fresh Clams and Potato Cubes in a Special Portuguese Sauce

伊比利亞豬肉配葡式炒花蛤、馬鈴薯塊伴特色葡式醬

MOP\$228.00

Frango à Macaense

Macanese Chicken, Coconut Sauce, Portuguese Chorizo, Boiled Egg and Potatoes

葡國雞-土生椰汁焗雞佐葡式臘腸、水煮蛋及馬鈴薯

MOP\$188.00

Tradicional Pollo Espanol a la Parrilla con Patatas Bravas

Tradicional Grilled Chicken with Fried Potato Wedges

傳統香嫩烤雞配脆香薯角

MOP\$268.00

Ahora Un Arroz

Let's Talk Rice • 傳統飯類



Arroz de Mariscos Malandrinho
Portuguese Wet Seafood Rice
正宗葡萄牙海鮮湯飯

1 person MOP\$228.00 2 person MOP\$428.00

Ahora Un Arroz

Let's Talk Rice • 傳統飯類

Paella Tradicional, al Estilo de Barcelona

Traditional Paella, Barcelona style

傳統西式海鮮燉飯

MOP\$588.00

Arroz de Bacalao a la Andaluza

Cod Fish Rice, Andalucía style

“安達魯西亞”銀鱈魚燴飯

MOP\$338.00

Arroz Negro de Sepia, Calamar & Costilla de Cerdo

Special Black Rice with Squid, Cuttlefish and Spanish Pork Ribs

特色墨魚及章魚飯配黑毛豬

MOP\$338.00

Especialidad Española de Arroz con Grano de Cerdo Negro Iberico

Scallops Rice with Iberian Pork

特色帶子飯配伊比利亞黑毛豬粒

MOP\$338.00

Fideua con Aioli de Erizos

Seafood Noodles Paella with Sea Urchin Aioli

傳統海鮮焗西班牙麵條配海膽蒜蓉醬

MOP\$338.00

Un Toque Dulce

A Sweet Touch • 甜点

Buñuelos con Chocolate Caliente y Helado de Vainilla
Warm Chocolate "Buñuelos" with Vanilla Ice Cream
炸巧克力熔心球配香草雪糕

MOP\$88.00

Sorbete de Limón con Cava
Lemon Sorbet with Cava
檸檬雪芭配氣泡酒

MOP\$68.00

Tarta de Queso Belmonte
Cheesecake "Belmonte" Style
貝蒙特色芝士蛋糕

MOP\$88.00

La Crema Catalana
Catalan Cream "Belmonte" Style
貝蒙特色加泰羅尼亞奶油

MOP\$78.00

Mousse de Chocolate
Chocolate Mousse
巧克力慕斯

MOP\$65.00

Serradura
Portuguese Sawdust Pudding
葡式木糠布丁

MOP\$60.00