

- Let's celebrate -

Tapas de Portugal

葡蕙園

供應時間：星期一至日，中午十二點至下午五點
Available from Monday to Sunday, 12:00 to 17:00

SET LUNCH



SALAD

Salad with Codfish Balls

沙律伴馬介休球

SOUP

Traditional Portuguese Green Cabbage Soup with Chorizo

葡式傳統薯蓉青菜湯

or 或

Creamy Tomato Soup with Parsley and Pink Pepper Corn Bread Crocant

葡式蕃茄濃湯配手工面包

or 或

Mushroom Soup

蘑菇湯

MAIN COURSE

Macanese Minced Pork, Potatoes, Sunny-Side-Up Egg and Rice

澳葡風味免治炒豬肉，馬鈴薯塊，白飯及煎蛋

or 或

Chicken Curry with Rice

葡式咖喱雞佐雜菜配白飯

or 或

Prawn Curry with Rice

咖喱大蝦配白飯

or 或

Linguine Pasta with Fresh Garlic Prawn

意大利扁面配大蝦

or 或

Sautéed Clams in White Wine Sauce with Linguini Pasta

葡式白酒花蛤意大利扁面

MOP\$299 + 10% Service Charge

- Let's celebrate -

Tapas de Portugal

葡蕙園

供應時間：星期一至日，下午五點至晚上十點半
Available from Monday to Sunday, 17:00 to 22:30

SET DINNER



APPETIZER

Mixed Salad with Petiscos

*(Portuguese Sausage, Grilled Octopus and
Black Pork Fillet in Red Wine Reduction and Codfish Balls)*

葡式雜錦沙律配葡式小吃

(葡式香腸、烤章魚配黑毛豬柳及馬介休球)

or 或

Daily Soup

是日精選湯

MAIN COURSE

Charcoal Grilled Black Pork Fillet with French Fries and Salad

炭烤黑毛豬排扒配薯條伴沙律

or 或

Duck Rice

葡式焗鴨飯

or 或

Veal Shank

嫩烤乳牛腿佐自制土豆泥

or 或

Bife Pimenta

葡式牛扒佐特制黑胡椒醬

or 或

Bife à Portuguesa

里脊牛扒配煎蛋、煙熏火腿伴馬鈴薯片

DESSERTS WITH A GLASS OF PORTWINE:

Homemade Porcini Ice Cream with Port Wine and Pineapple Compote

自制蘑菇雪糕配波特酒果凍伴菠蘿醬

or 或

Portuguese Sawdust Pudding

葡式木糠蛋糕

MOP\$399 + 10% Service Charge