

Lunch Set

午市套餐

Lisboa

Petiscos

餐前小食

Tuna Tartare Cone
吞拿魚塔塔脆筒

Codfish Cake and Garlic Emulsion Trout Roe
炸馬介休球及鱈魚子蒜蓉醬

Beef Croquettes with Truffled and Mustard Emulsion
炸牛肉丸子配松露及芥末醬

Main Course

主菜

(choose 1)

(選 1)

Cod Loin, Garlic Emulsion, Fermented Cabbage and Migas
鱈魚、蒜蓉醬、發酵白菜餃子及麵包屑

Our Chicken with Piri Piri Sauce, Jerusalem Artichoke
葡式烤雞配辣椒醬、菊芋

Crispy Suckling Pig with Baby Jam Lettuce and Orange Cream
脆皮乳豬配迷你羅馬生菜及香橙醬

Desserts

甜品

(choose 1)

(選 1)

“One of the Three Little Pigs”

“三隻小豬之一”

(Belcanto 2022)

Mandarin Ilusion

柑橘幻想曲

(Belcanto 2021)

3 Snacks + 1 Main Course + 1 Dessert - MOP428

3 款餐前小食 + 1 款主菜 + 1 款甜品 澳門幣 428

Additional Portuguese Wine Pairing Per Person – MOP288

搭配葡萄牙餐酒每位另加澳門幣 288

Please inform our service staff of any food allergies or dietary requirements. 如有任何食物過敏或餐飲限制，請提前告知我們的服務員。
All prices are in MOP, subject to 10% service charge. 所有標價均以澳門元為單位，並需加收 10% 的服務費。

Lunch Set

午市套餐

Coimbra

Snacks

餐前小食

Tuna Tartare Cone
吞拿魚塔塔脆筒

Codfish Cake and Garlic Emulsion Trout Roe
炸馬介休球及鱈魚子蒜蓉醬

Beef Croquettes with Truffled and Mustard Emulsion
炸牛肉丸子配松露及芥末醬

Main Course

主菜

(choose 1)

(選 1)

Cod Loin, Garlic Emulsion, Fermented Cabbage and Migas
鱈魚、蒜蓉醬、發酵白菜餃子及麵包屑

Our Chicken with Piri Piri Sauce, Jerusalem Artichoke
葡式烤雞配辣椒醬、菊芋

Crispy Suckling Pig with Baby Jam Lettuce and Orange Cream
脆皮乳豬配迷你羅馬生菜及香橙醬

Add-on

肉類

(choose 1)

(選 1)

Seafood Rice and Caviar
海鮮飯及魚子醬

Wagyu Sirloin, Veal Feet and Chickpea Stew, Pepper Sauce with Pearl Onions
和牛西冷、牛蹄及鷹嘴豆燉菜、胡椒汁配洋蔥

Desserts

甜品

(choose 1)

(選 1)

“One of the Three Little Pigs”
“三隻小豬之一”
(Belcanto 2022)

Mandarin Illusion
柑橘幻想曲
(Belcanto 2021)

3 Snacks + 2 Main Course + 1 Dessert - MOP608
3 款餐前小食 + 2 款主菜 + 1 款甜品 608

Additional Portuguese Wine Pairing Per Person – MOP388
搭配葡萄牙餐酒每位另加澳門幣 388

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Lunch Set

午市套餐

Porto

Snacks

餐前小食

Tuna Tartare Cone
吞拿魚塔塔脆筒

Codfish Cake and Garlic Emulsion Trout Roe
炸馬介休球及鱈魚子蒜蓉醬

Beef Croquettes with Truffled and Mustard Emulsion
炸牛肉丸子配松露及芥末醬

King Crab and Caviar
帝王蟹及魚子醬

Main Course

主菜

(choose 1)

(選 1)

Cod Loin, Garlic Emulsion, Fermented Cabbage and Migas
鱈魚、蒜蓉醬、發酵白菜餃子及麵包屑

Our Chicken with Piri Piri Sauce, Jerusalem Artichoke
葡式烤雞配辣椒醬、菊芋

Crispy Suckling Pig with Baby Jam Lettuce and Orange Cream
脆皮乳豬配迷你羅馬生菜及香橙醬

Add-on

肉類

(choose 1)

(選 1)

Seafood Rice and Caviar
海鮮飯及魚子醬

Wagyu Sirloin, Veal Feet and Chickpea Stew, Pepper Sauce with Pearl Onions
和牛西冷、牛蹄及鷹嘴豆燉菜、胡椒汁配洋蔥

Desserts

甜品

(choose 1)

(選 1)

“One of the Three Little Pigs”
“三隻小豬之一”
(Belcanto 2022)

Mandarin Ilusion
柑橘幻想曲
(Belcanto 2021)

4 Snacks + 2 Main Course + 1 Dessert - MOP788
4 款餐前小食 + 2 款主菜 + 1 款甜品 788

Additional Portuguese Wine Pairing Per Person – MOP488
搭配葡萄牙餐酒每位另加澳門幣 488