

Ingredientes

'As the name stands for 'ingredients', this is a products-driven menu, which all ingredients are all carefully selected by chef Nelson'



Chef Amorim's Portuguese snacks

Brittany Sardines

Charcoal-grilled / Calamansi & Green Apple 'Gazpacho' / Taggiasche Olives

Hokkaido Diver Scallops & Caviar Tsar Imperial Selection

Radish / 'Plankton Marino' / Sea Herbs

-or-

Duck Foie Gras & Smoked Eel

Pan-seared / 'Troupas de Ovos' / Port Wine Emulsion

Périgord Winter Black Truffle

Homemade Duck Egg Tagliolini / Périgord Winter Black Truffle
(Extra course add 260 per g)

Wild Halibut

'Chouriço' / Baby Squid / Smoked Broth

-or-

Wagyu Marble A5

Snake River Farm / Spiced Preserved Pear / Onions

'Laranja'

Orange Variation / Yuzu Sorbet / Mandarin Granita

2,900 for 5 courses Additional 1,400 for wine pairing

Viajante

'Traveller', as the title suggests, is a tasting menu dedicated to chef Nelson's experience living abroad.

Each dish is in some way or form connected to the Portuguese culinary heritage, with his own touch of creativity'

Chef Amorim's Portuguese snacks

'Lingueirão com Presunto'

Razor Clams / Jamón Ibérico Sand / Citrus

'Salada de Bacalhau'

Salted Cod Fish Tartare / Coriander / Extra Virgin Olive Oil Ice Cream

'Carabineiro com Pistáchios'

Spanish Red Prawn / Bronte Pistachio Purée / Portuguese 'Piri-Piri'

Périgord Winter Black Truffle

Homemade Duck Egg Tagliolini / Périgord Winter Black Truffle
(Extra course add 260 per g)

Klong Pai Farm Quail

Breast & Confit Leg / Winter Vegetables / Port Wine Jus

-or-

Pink Perch & 'Bulhão Pato'

Herbs Crust / Shellfish 'Bulhão Pato' / Seasonal Roasted Vegetables

-or-

Wagyu Marble A5

Snake River Farm / Spiced Preserved Pear / Onions
(Extra 690)

'Maçã Fermentada'

Fermented Apple / Mousse & Compote / Tarragon Vinegar Reduction

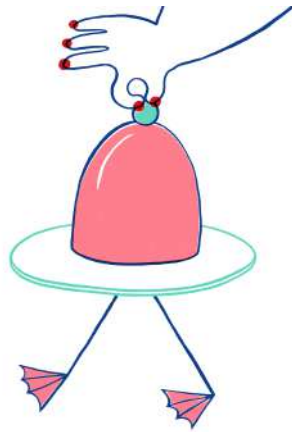
'Aletria'

Sweet Portuguese 'Noodles' / 'Amêndoa Amarga' / Petals

2,400 for 7 courses Additional 1,800 for wine pairing

* All prices are subject to government and service charge * Please kindly inform us if you have any your food allergies.

Essência



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'Lingueirão com Presunto'

Razor Clams / Jamón Ibérico Sand / Citrus

'Salada de Bacalhau'

Salted Cod Fish Tartare / Coriander / Extra Virgin Olive Oil Ice Cream

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-or-

Wagyu Marble A5

Snake River Farm / Spiced Preserved Pear / Onions

(Extra 690)

'Aletria'

Sweet Portuguese 'Noodles' / 'Amêndoa Amarga' / Petals

1,900 for 5 courses Additional 1,100 for wine pairing