

地道葡菜

LOCAL PORTUGUESE CUISINE

頭盤及沙律 APPETIZER & SALAD

葡萄牙火腿伴蜜瓜 <i>Presunto com Melão</i> Portuguese Ham, Melon	138
吞拿魚沙律 <i>Salada de Atum</i> Tuna Fish Salad	138
無花果蕃茄芝士沙律 <i>Salada de Figos Com Tomate</i> Portuguese Figs & Tomato Salad	158

湯 SOUP

薯茸青菜 Caldo Verde	60
葡式南瓜 <i>Sopa de Abobora</i> Pumpkin Soup	60

主菜 MAIN DISH

焗海鱸魚 Baked Sea Bass	178
★ 燒馬介休 <i>Bacalhau Assado com Batata</i> Roasted Cod with Potato 馬介休是一種鹽醃海鱈魚，是澳門土生菜及葡國菜中常用的食材。烹調這道菜式前，需將魚肉浸水三天之久，並需勤於換水以沖淡鹹味，非常花功夫。之後，廚師會將魚肉烤香，再與馬鈴薯及香料燉煮。烹調後魚肉口感富彈性，鹹鮮味美。 Bacalhau, or salted sea bass, is at the heart of Macanese and Portuguese cuisine. To prepare this delectable specialty, the salted cod is soaked in water for up to 3 days. The water is changed frequently to dilute the saltiness. The fish is then grilled to give it a mouth-watering smokiness, and later simmered with potatoes and aromatics to create a succulent dish with a mélange of textures.	198
辣椒炒蝦 Fried Shrimps with Chili	168
★ 葡國海鮮飯 <i>Arroz de Marisco</i> Portuguese Seafood Rice 這是一款葡萄牙的傳統菜式。主要是用濃厚的海鮮湯底煮成的飯，加入葡萄牙辣肉腸、海鮮及新鮮蕃茄而成，口感濕潤，再配以Joe師傅特別配製的橄欖油，口感更見豐厚軟綿。 榮獲美國CNN旅遊評選為「十大澳門必吃美食」之一。 This is a traditional Portuguese cuisine. Rice is cooked in seafood broth with Portuguese Chouriço, seafood and tomatoes, and then topped with a spoon of Chef Joe's specially made olive oil that brings the dish to another level. Recommended dish by CNN Travel as one of the "10 Must-Try Macau Foods".	198
葡式白酒煮龍蝦 Portuguese Lobster with Garlic and White Wine	338

★ 招牌菜 Signature Dish

所有價格均以澳門幣計算，並附加10%服務費。
Prices are in MOP and subject to 10% service charge.

焗鴨飯
Duck Rice 168

焗葡國雞 *Galinha Portuguesa*
Baked Chicken with Coconut Milk 168

★ 非洲雞 *Galinha Africana*
African Chicken 178

這道澳門土生葡菜並非源自非洲，相傳是由葡萄牙前殖民地的非洲莫桑比克士兵到澳門服役時創作的，因而糅合了三地的風味。經醃製兩天的雞肉，配以椰蓉、辣椒、洋蔥、薑、蒜茸及多種香料慢煮慢烤，肉嫩美味，醬汁香辣，令人回味無窮。

Surprisingly, this most beloved Macanese dish isn't from Africa. Culinary legend holds that Portuguese soldiers from their colony in Mozambique created this dish in Macau as a fusion of 3 cuisines. The chicken is marinated for two days, then slow-cooked with coconut, peppers, onions, gingers, garlic and a host of other spices. Every bite is a rich flavor combination.

葡式薄餅
Portuguese Pizza 168

甜品 DESSERT

木糠布甸
Seradura 68

葡萄牙朱古力慕絲
Mousse de Chocolate com Amêndoa Apimentado Tulip
Chocolate Mousse in Peppered Almond Tulip 68

葡式橙卷
Portuguese Orange Roll 68

廚師推介 CHEF'S RECOMMENDATION

★ 燒乳豬*
Roasted Suckling Pig* 398
3.8公斤 kg | 6-8人 persons

燒乳豬是品味坊的一道招牌葡國菜式。它起源於里斯本，被認為是澳門最有代表性的葡式美食之一。乳豬重3至3.8公斤，約一個月或一個半月大，用鹽、胡椒、大蒜、橄欖油醃製兩小時，然後在火山石爐裡用蘋果木燒整整75分鐘。脆皮乳豬搭配我們特製的蒜香醬汁，風味更佳。

Suckling Pig is Temptations' signature Portuguese dish. It originated in Lisbon, and has become one of the most famous local Portuguese dishes of Macau.

The piglet weighs between 3 and 3.5 kilos, at a month or a month and a half old. It is marinated with salt, pepper, garlic, olive oil for 2 hours then roasted on a spit for 75 minutes in our volcanic stone oven fueled by apple wood. The crispy meat is served with our special garlic salsa.

燒羊腿*
Roasted Leg of Lamb with Garlic and White Wine* 580
3公斤 kg | 8-10人 persons

*敬請在48小時前預訂 Please place your order at least 48 hours in advance

★ 招牌菜 Signature Dish

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