








## 冷盤 Cold Starters


		每份 Per serving
 八爪魚沙律 Salada de Polvo Braised octopus tentacle, bell pepper salsa, lemon vinaigrette		98
 葡國凍肉拼盤 Charcutaria Portuguesa	1 – 2 人 Persons	118
Pata negra ham, daily selection of cold cuts, pickles, marinated olives	2 – 4 人 Persons	218
 葡國芝士拼盤 Tabua de Queijos Portugueses	1 – 2 人 Persons	168
Portuguese cheese selection, fruit chutney, bread and crackers	2 – 4 人 Persons	328

## 熱前菜 Hot Starters

		每份 Per serving
 焦糖山羊奶芝士 覆盆子，蜂蜜 Queijo de Cabra Gratinado Gratinated goat's cheese, raspberries, honey		148
 火焰葡國黑毛豬腸 Chouriço de Porco Bísaro Assado Black pork sausage flambéed in brandy		98




## 湯 Soups

	每份 Per serving
 薯蓉青菜湯 Caldo Verde com Chouriço Traditional potato, cabbage, chourizo	88
家鄉漁夫湯 Sopa à Pescador Fisherman's soup, seabass, scallop, prawn, clam, mussel, bacon, herb crouton	148

## 葡式銅鍋煲 Cataplana Specialties

銅鍋煲是葡萄牙一種家傳戶曉的烹飪器皿，源自葡萄牙南部的阿爾加維。葡式銅鍋煲正是以此器皿而命名，大多是由海鮮、肉類等多種材料製作而成。

Originated in the southern region of Portugal in Algarve, Cataplana is a very well-known cookware that gives the name to a big variety of traditional Portuguese dishes. The dish can be made with various ingredients including a combination of diverse delicious seafood or with meat.

	每份 Per serving
雜錦海鮮飯銅鍋煲 Cataplana de Marisco Wet seafood rice, scallop, mussel, clam, squid, prawn, crab meat	258
伊比利亞豬肉蜆銅鍋煲 Cataplana de Porco Preto e Ameijoas Iberico pork, clams, potatoes, pickles, olives, bell pepper, onion, garlic, white wine	178
 扁豆蕃茄雜菜銅鍋煲 Cataplana de Vegetais Puy lentils, mushroom, zucchini, tomato, bell pepper, onion, garlic, herb	118



## 魚及海鮮 Fish & Seafood

	每份 Per serving
海鮮蕃茄通心粉雜燴 Massada de Peixe e Marisco Braised seafood, seabass, white beans, tomato, carrot, paprika, coriander	208
燒馬介休 薯仔，香蒜攪油醬 Bacalhau à Lagareiro Grilled codfish loin, baby potatoes, red onions, garlic olive oil	218
☞ 八爪魚雜椒香菜燴飯 Arroz de Polvo Octopus rice, bell peppers, coriander	108

## 肉類及家禽 Meat & Poultry

	半隻 Half	全隻 Whole	每份 Per serving
☞ 脆皮乳豬 Leitao à Bairrada CBV signature roasted suckling pig	248	498	128
葡式焗辣雞 Frango no Churrasco Free range Portuguese chicken "Piri Piri"	128	228	
葡式大雜燴 Feijoada à Transmontana White bean stew, Iberian pork belly, ribs, ear and knuckle, Portuguese sausages		1 – 2 人 Persons	148
		2 – 4 人 Persons	248
☞ 鴨絲燴飯 Arroz de Pato Duck rice, smoked bacon, chorizo paprika			128
澳葡式免治牛肉 Macanese minchi Wok-fried minced beef, potato & soy sauce, jasmine rice, fried egg			105
黑安格斯肉眼扒配青胡椒醬 280 克 Black Angus beef rib eye 280gm Macieira green peppercorn sauce			338

☞ 廚師推介 Chef's recommendation      🌿 素菜食品 Vegetarian dish

如您對食物有任何過敏的疑慮，請在點餐前告知服務員。

\*Should you have any concerns regarding food allergies, please alert your server prior to ordering.  
以上收費為澳門幣及需另收加壹服務費。 All prices are in MOP and subject to 10% service charge.



## 配菜 Side Dishes

	每份 Per serving
香草薯仔碎，香蒜欖油醬 Batatinha à Murro Crushed new potatoes, garlic, olive oil, herbs	38
炸薯條 Batata Frita French fries	28
蒸白飯 Arroz Carolino Steamed white rice	16
炒雜菜 Legumes Salteados Sautéed vegetables	28
蒜香菠菜蓉 Esparregado Spinach purée, cream, garlic	38



## 蒼景閣特色 Café Specialties

	每份 Per serving
凱薩沙律 Caesar salad Romaine lettuce, garlic crouton, bacon, parmesan cheese, anchovy dressing	68
自選配料 Additional salad supplementary items:	
煙熏三文魚(80 克) Smoked salmon(80g)	35
葡國火腿(30 克) Pata negra(30g)	25
烤虎蝦 (2 隻) Grilled tiger prawn (2 pcs)	55
雞肉串(2 隻) Cajun chicken skewer (2 pcs)	30
焦糖羊奶芝士 Caramelized goat cheese	35
水煮荷包蛋 Poached egg	10
意大利粉 Pasta	
 自選意大利粉，通心粉，菠菜闊麵條 Choice of spaghetti, penne or spinach tagliatelle	
蕃茄紫蘇菜醬 Pomodoro: tomato, basil, parmesan cheese	98
煙肉忌廉醬 Carbonara: Bacon, cream sauce, parmesan cheese	108
意式牛肉醬 Bolognais: Beef sauce, parmesan cheese	118



## 薈景閣特色 Café Specialties

	每份 Per serving
牛肉漢堡 Grilled prime beef burger House-made 100% beef burger, sesame seed bun, tomato, cheddar cheese, bacon, caramelized pineapple smoked BBQ sauce, French fries	138
素食漢堡 Vegan burger Chick pea- bean-beetroot burger patty, soft bun, vegan mayonnaise, mint infused pea puree, roasted carrot in a soft bun, French fries	118
公司三文治 Club sandwich Smoked U.S. Virginian ham, crispy bacon, chicken salad, fried egg, lettuce, tomato, French fries	98
海南雞飯 Hainan chicken rice Poached free-range chicken, rice, chicken broth, minced ginger, chilli sauce, dark soya sauce	118
鮮蝦雲吞麵 Wanton noodle soup Duck egg noodles, shrimp wantons, BBQ pork, choy sum, pork bone-silver fish broth	118
娘惹海鮮咖哩叻沙 Nyonya seafood curry laksa Tiger prawns, clams, fish cake, squid, fried tofu, bean sprout, long bean, boiled egg, spicy coconut broth	118
炭燒泰式雞肉沙爹 Char-grilled Thai marinated chicken satay Peanut sauce, cucumber, red onion	半打 Half dozen 108 一打 One dozen 188
鹹魚雞粒炒飯 Fried rice, diced chicken, salted fish	118
星洲炒米粉 Singaporean style wok-fried vermicelli, egg, onion, BBQ pork	128

2020  
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廚師推介 Chef's recommendation






素菜食品 Vegetarian dish

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 甜品 Desserts

	每份 Per serving
 木糠布丁 Serradura Sawdust pudding, biscuit crumbs, cream	38
朱古力榛子慕斯 Mouse de Chocolate Dark chocolate mousse, hazelnut praline, raspberries	38
 開心果蛋糕 水煮士多啤梨，雲尼拿雪糕 Bolo de Pistachio Green pistachio cake, poached strawberries, vanilla ice-cream	38
哈根達斯雪糕及雪葩（每球） 朱古力、士多啤梨或雲呢拿雪糕 & 青檸、芒果或覆盤子雪葩 Haagen-Dazs ice cream and sherbet by the scoop, Chocolate, strawberry or vanilla ice cream, Lime, mango or raspberry sherbet	38