



Menu by Chef Felipe Salles

COUVERT

SOURDOUGH BREAD WITH SEEDS, JALAPEÑO AND SÃO JORGE ISLAND CHEESE MUFFIN, CHARCOAL-INFUSED OLIVE OIL, FENNEL PRESERVE, ARTISANAL BUTTER, AND CASSAVA CRISP (V) 10.5

STARTERS

WHITE FIG SALAD (V) 11.5

WARM SALAD OF WHITE FIGS, SÃO JORGE CHEESE, CANDIED WALNUTS, AND SPINACH LEAVES.

BAKER'S BEETROOT (VG) 10.5

VELVETY SWEET POTATO MOUSSELINE, BAKER'S BEETROOT WITH CUMIN, DELICATE CHILI GEL, AND CRISPY QUINOA POPCORN.

SOFT-SHELL CRAB BAO 15.5

MINI SOFT-SHELL CRAB BAO IN LIGHT TEMPURA, SHRIMP MAYONNAISE, TOGARASHI, SMOKED CARABINERO OIL, AND SEA LETTUCE PICKLE.

PORK LOIN 13.5

SLOW-COOKED PORK LOIN, SAVOURY APPLE TARTLET, AND MUSTARD SEED DEMI-GLACE

SHARERS (FOR 2 PEOPLE)

PORTUGUESE T-BONE STEAK, GRILLED ON THE ECOGRILL, WITH CRISPY POTATOES, SAUTÉED GREENS, AND HOUSE DEMI-GLACE 55

MAINS

PUMPKIN GNOCCHI 21.5

SAUTÉED PUMPKIN GNOCCHI, BRAISED WILD BOAR RAGÙ, WILD MUSHROOM DUST, AND BEAN SPROUTS.

VEGETABLE HUNTER (VG) 18.5

CACCIATORE-STYLE VEGETABLES, RED BEANS, AND CRISPY CHICKPEAS

GRILLED MONKFISH 25

CHARCOAL-GRILLED MONKFISH WITH SILKY MASHED POTATOES, TENDER CAULIFLOWER, AND A RICH, AROMATIC BISQUE.

CHRISTMAS GOAT 25.5

SLOW-ROASTED KID, PORT WINE AND ROSEMARY HONEY GLAZE, ROSEMARY POTATOES, CARAMELIZED SPRING ONIONS, AND SAUTÉED GREENS.

VEGETABLE HUNTER (VG) 18.5

CACCIATORE-STYLE VEGETABLES, RED BEANS, AND CRISPY CHICKPEAS

GARDEN TONKOTSU 20.5

SOUS-VIDE PORK CHEEK, RICH TONKOTSU BROTH, PORTUGUESE KALE, SMOKED BELL PEPPER, FRESH NOODLES, MARINATED EGG AND SPRING ONION.

DESSERT

FIRE AND CHOCOLATE (VG) 7.5

INTENSE 70% CHOCOLATE MOUSSE, ALMOND BRITTLE, AND CHARCOAL-INFUSED OLIVE OIL.

LEMON BREEZE (V) 7

DELICATE REINTERPRETATION OF LEMON TIRAMISU.



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