

A Portuguese Voyage From Mainland to Azores & Madeira

by Chef
Luís Américo

Friday, 9 May 2025 at FADO

7:00pm Welcome Cocktail | 7:30pm Dinner

This exclusive event is priced at MOP880 nett per person
which includes a five-course wine pairing dinner.

Limited seats available. Book now.

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M Floor, Hotel Royal, Estrada da Vitória No. 2-4, Macau

Portuguese Voyage Menu

Welcome Cocktail Menu

🍷 A nossa poncha da Madeira
Madeira iconic drink "Poncha"
馬德拉特色飲品 "Poncha"

Tosta de bacalhau cremoso
Creamy cod mousse on toast
奶油鱈魚慕斯配多士

Mini prego panado de espadarte
Swordfish steak finger sandwich
炸劍魚扒迷你三文治

Ananás, queijo fresco e pimenta da terra
Pineapple, fresh cheese and spicy peppers
菠蘿、新鮮芝士配辣椒

Dinner Menu

Manteiga de banana e figo com bolo do caco
Fig and banana butter candle with sweet potato bread
無花果香蕉牛油蠟燭配蕃薯麵包

🍷 Arinto dos Açores Indígenas 2018 (White, Pico, Açores)
Rosbife de Atum com salada de abacate e ananás
Tuna tataki with avocado and pineapple salad
炙燒吞拿魚牛油果菠蘿沙律

🍷 Maçanita Gouveio 2022 (White, Douro Region)
Robalo negro, puré de batata doce e cebolada à Vilão
Roasted black sea bass with sweet potato and confit onions
烤黑鱸魚配甜蕃薯及燉洋蔥

🍷 Maçanita Touriga Nacional Letra A 2021 (Red, Douro Region)
Novilho à Madeirense com milhos fritos e couve salteada
Grilled tenderloin with garlic and butter sauce, fried polenta and sautéed pack choi
烤牛柳配蒜香牛油汁、煎粟米糕及炒白菜

🍷 Chão dos Eremitas Moreto 2021 (Red, Alentejo Region)
Alcatras há muitas! A nossa é com perna de porco
Stewed pork leg in red wine and allspice
紅酒燉豬腿

🍷 H.M.Borges 5 Years Sweet Madeira
Tarte de banana e mel
Madeira's style banoffee with honey caramel
馬德拉風格香蕉焦糖太妃批

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