

bom apetite cozinha
PORTUGUESA

Starter

Bolinhos de Bacalhau (White Cod Dumpling) \$130

Salted white cod, potato, onion, garlic, parsley, egg and olive oil

Sardinhas Assadas (Grilled Sardines) \$98

Sardines, onion, garlic, lemon, parsley and olive oil

Main Course (Different Daily Selection)

Polvo à Lagareiro (Baked Octopus and Potato) \$150

Octopus, garlic, mine potato, fresh thyme, green olives and olive oil

Arroz de Marisco (Seafood Rice) \$160

Scallops, shrimp, mussel, squid, onion, garlic, tomato, white wine, clam jus, rice, coriander

Carne de Porco à Alentejana (Stewed Pork and Clams) \$160

Pork Collar, clams, Potato, Garlic, black olive, lemon, chili paste, white wine, coriander

Carne Assada (Braised Beef Short Rib) \$160

Short rib, Chorizo, baby carrot, new potato, onion, garlic, red wine, oregano leaves

Dessert

Arroz Doce (Sweet Rice Pudding) \$54

Rice, butter, egg yolk, sugar, milk, lemon zest, cinnamon



CHAIRMAN'S BAR

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Wine Selection

**White Wine: Altano Branco Douro
DOC 2021**

\$298 / Bottle ; \$68 / Glass

**Red wine: Altano Organic Douro
DOC 2020**

\$298 / Bottle ; \$68 / Glass

Port: Taylor's Late Bottled Vintage 2016
\$60 / Glass



CHAIRMAN'S BAR