

## IN MEMORY

Quinta da Penha Longa  
Cured yolk, caramelized onion, hay and caviar oscietra 🍷🌿

Scarlet shrimp  
Algarvian Carrot, St. Tomé vanilla, beet and orange 🍷🌿

Stingray  
Green apple and black bean cream 🍷

Mirandese Veal  
Malt, Madeira wine jus, fungus marinade and pine trees 🍷🌿

“Furnas”  
Azorean pineapple, carob, coffee and Pico’s butter 🍷🌿

The menu ♦ 158€  
The menu with the wine pairing ♦ 260€  
With harmonization and Cognac Louis XIII moment (lcl) ♦ 360€

## LAB 2025

Seafood is critical for the health of our planet, the communities where we do business, the business we operate, and the guests we serve. Keeping this in mind, Sustainability and Food & Beverage created the Responsible Seafood program, which also serves to support our Serve 360 2025 sustainability & social impact goals.

## THE GARDEN

Tomato terrine  
Tangerine, basil and balsamic caviar 🌿

Quinta da Penha Longa  
Cured yolk, caramelized onion and hay 🌿🍷🍷

Cannelloni  
Artichoke and malt 🍷🌿

Carolino Rice  
Pumpkin, mountain cheese, vanilla and romesco 🍷

Bouquet  
Lemon balm, orange blossom and apricot 🍷

## HERITAGE

Oyster  
Clam’s cream, balsamic caviar and tempura 🍷🌿🌿🌿

Red Shrimp  
Bivalves, mango, citrus, tomato and kimchi 🌿🌿

Sea Bass  
Leek, horseradish and pickled nage 🍷🌿🌿

Veal Sweetbread  
Bean stew, apricot and corn 🍷

“Ilha dos Amores”  
Lychee, cinnamon and rhubarb 🍷🌿

Traveling Sardine  
Coffee, tamarind and hazelnuts 🍷🌿

The menu ♦ 192€  
The menu with the wine pairing ♦ 324€  
With harmonization and Cognac Louis XIII moment (lcl) ♦ 424€

🌿 Vegetarian 🌿 Spicy 🍷 Contains lactose 🌿 Contains gluten 🌿 Contains seafood

Chef Resident: Vladmir Veiga | Maître D´: José Melo

V.A.T. included at legal current rate  
Any dish, food or drink, including the covert can't be charged if it's not requested by the client or has not been used  
This establishment has complaint book