

IN MEMORY

(Our classics)

Quinta da Penha Longa

Cured egg yolk, caramelized onion, hay, and Oscietra caviar 🍷

Scarlet shrimp between sea and mountain

Algarvian Carrot, St. Tomé vanilla, beet and orange 🍷🍷

Red Mullet “À Amorense”

Corn, zucchini, hazelnut beurre blanc, toasted butter croutons, and black garlic 🍷🌾

Bulgogi Mirandesa veal

“Sonhos” of pumpkin, truffle, foie gras, bone marrow, tagine and Hibiscus 🍷🌾

Coffee and cocoa

Pine nut, coffee, dark chocolate and caramel 🍷🌾

THE GARDEN

Cauliflower

Hoisin sauce, mole poblano, avocado and raspberry 🌾🍷

Quinta da Penha Longa

Cured yolk, caramelized onion and hay 🌾🍷🍷

Shiitake

Green beans, Bulgur stew, peanut and mango 🍷🌾🍷

Carolino rice

In a martajada sauce and asparagus textures 🌾🍷

Bouquet

Seasonal fruit, oats and orange blossom 🌾🍷

HERITAGE

Roppongi Heritage

Amberjack, foie gras, smoked eel, anchovy cream and Oscietra caviar 🍷

D’Assomada corn pastry

Tuna, fried corn, passion fruit and sweet potato 🍷🌾🍷

“Escabeche” Sole

Pelada fish escabeche, barbela, sea urchin and green banana 🍷🍷🌾

Veal Sweetbread curry

Coastal prawn, mango achar and yogurt 🍷🍷🍷

Azores pineapple

Coconut,smoked cinnamom, ginger and lime 🍷

Coffee and cocoa

Pine nut, coffee, dark chocolate and miso caramel 🍷🌾

The menu ♦ 164€

The menu with the wine pairing ♦ 269€

With harmonization and Cognac Louis XIII moment (lcl) ♦ 369€

The menu ♦ 198€

The menu with the wine pairing ♦ 334€

With harmonization and Cognac Louis XIII moment (lcl) ♦ 434€

LAB 2026

🍷 Vegetarian 🍷 Spicy 🍷 Contains lactose 🌾 Contains gluten 🍷 Contains seafood

Resident chef: Vladimir 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

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.