

IN MEMORY

Quinta da Penha Longa

Cured yolk, caramelized onion, hay and caviar oscietra 🍷

Scarlet shrimp

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

Red Mullet

Beef tendon, hazelnut and black garlic 🍷🌾

Mirandesa Veal

Malt, Madeira wine jus, fungus marinade and pine trees 🍷🌾

“Furnas”

Azores 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

Beetroot, coconut and mountain tea 🍷

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