



18:00-18:30
Cocktail Reception

商務雞尾酒會套餐餐單 Corporate Cocktail Menu

PASS-AROUND

Food & Drinks

CANAPÉS & HORS D'ŒUVRES | 精選小吃

Shrimp Crisp Cloud

香脆蝦雲

Seared Scallop on Black Bread Carasau

香煎帶子配黑麥薄脆麵包

Smoked Duck with Teriyaki Reduction

煙燻鴨配照燒汁減醬

24-Month San Daniele Ham & Sweet Melon with Mint Crème

24個月San Daniele火腿配蜜瓜薄荷忌廉

Smoked Salmon Tartine with Cuttlefish Caviar

煙燻三文魚撻配墨魚魚子

VEGETARIAN | 精選素食

Mushroom Tartin

松露油蘑菇撻

Romaine Leaf Bite Salad

羅馬生菜小食沙律

ALCOHOLIC BEVERAGE & SOFT DRINKS | 酒精飲品及汽水

Prosecco DOC, House Wines, Beer, Coca-Cola, Sprite, Fanta, Black Coffee, Lemon Tea

意大利Prosecco DOC氣泡酒、餐廳精選紅白餐酒、啤酒、可口可樂、雪碧、芬達、黑咖啡、檸檬茶



18:30-20:30
Dinner

Private Executive Dinner 主廚匠心定制尊貴晚宴菜單 Chef-Tailored Culinary Experience

STARTERS | 前菜

Truffled Pumpkin Soup

Velvety pumpkin soup infused with aromatic black truffle.
黑松露南瓜濃湯，細滑南瓜湯融合黑松露芳香，佐以淡忌廉點綴，口感柔和。

Portuguese Crab "Sapateira Recheada"

Traditional Portuguese stuffed crab prepared with aromatic herbs, mustard, olive oil and fresh crab meat, served chilled in its shell.
葡式傳統釀蟹，以蟹肉拌香草、芥末及橄欖油調製，保留地道風味，清新細膩。

Chef's Signature Sautéed Clams & Mussels with Garlic Bread
Fresh clams and mussels sautéed with garlic, white wine and olive oil, served with fragrant seafood jus.

主廚招牌蒜香炒花蛤及青口，白酒橄欖油慢炒，配香蒜烤麵包，鮮味濃郁。

MAIN COURSE | 主菜

Fish Fillet on Clams in Butter Sauce

Tender fish fillet sautéed with fresh clams in a rich butter sauce, finished with herbs and a touch of citrus zest
嫩煎魚柳配鮮花蛤及濃郁牛油汁，加入香草與少許柑橘皮提味。

São Tiago Signature Portuguese Chicken

Slow-braised Portuguese-style chicken in a rich coconut curry sauce, infused with spices and aromatics, and deeply flavorful.
聖地牙哥招牌葡國雞，慢煮雞肉融合椰汁咖喱香料，醬汁濃郁，暖心惹味。

DESSERT | 甜品

Portuguese Egg Tart

Custard, baked until golden with a delicate caramelised finish.
經典葡式蛋撻，層層酥皮包裹幼滑蛋香吉士，焗至金黃微焦，香甜細膩，回味悠長。

BEVERAGES | 飲品

Prosecco DOC, House Red & White Wines, Beer, Black Coffee, Coca-Cola, Sprite, Fanta, Lemon Tea

意大利Prosecco DOC氣泡酒、餐廳精選紅白餐酒、啤酒、黑咖啡、可口可樂、雪碧、芬達、檸檬茶