

IN MEMORY

Quinta da Penha Longa

Cured yolk, caramelized onion, hay and caviar oscietra  

Carabiner

Algarvian Carrot, St. Tomé vanilla, beet and orange  

Stingray

Cabidela rice and foie gras tempura 

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€

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    

Veal Sweetbread

Lentil stew 


Sea Bass

Leek, horseradish and pickled nage   

Milk-fed Lamb

Mancara broth and black garlic   

“Ilha dos Amores”

Lychee, cinnamon and rhubarb  

Traveling Sardine

Dulce de leche, bitter orange and gold chocolate  

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

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.