

FROM INSIDE THE MOUNTAIN

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

Carabiner
Carrot, St. Tomé vanilla, beet and orange  

Mirandesa meat
Cabidela rice and foie gras tempura  

Quindim
Guava jam, cacao pulp and cherry 

CHEF'S GARDEN

Quinta da Penha Longa
Cured yolk, caramelized onion and hay   

Ravioli
Roasted vegetables, beet velouté   

Hokkaido pumpkin
Mountain cheese, vanilla and orange 

Pavlova
Citrus fruit, lemon curd and passion fruit sorbet 

The menu ♦ 154€
The menu with the wine pairing ♦ 252€

FROM OUTSIDE THE MOUNTAIN

Tempura
Tuna, asparagus, caviar and cherry   

Vindaloo
Veal sweetbread, shiso cream, apricot and almond  

Sea Bass
Leek, shallot nage and chablis  

Xerém
Roasted Squab, plum, liver terrine and apple 

Quindim
Guava jam, cacao pulp and cherry 

Traveling Sardine
Dulce de leche, bitter orange and gold chocolate  

The menu ♦ 186€
The menu with the wine pairing ♦ 314€

 Vegetarian  Spicy  Contains lactose  Contains gluten  Contains seafood

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

LAB 2024

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.

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