





Our Story

Goa Nights opened its doors in 2018 pulsating with the energy of Goa's laidback days and buzzing evenings with a cocktail bar that offers superb craft cocktails made absolutely from scratch and small and large plates of classic and modern interpretations of Indian food.

Our cocktail journey started with tracing the voyage of Vasco da Gama from Lisbon to Goa, introducing our best seller cocktails like Lisbon and Cape Verde.

Today we continue our cocktail journey with new inspiration that comes from the iconic places found in both Goa and Macau and have recently launched a fourth edition.

In 2019, we were awarded Best Bar in Macau by The Bar Awards. In 2021, we earned a spot on Asia's 50 Best Bars 51-100 list and were also featured in Tatler Dining Hong Kong & Macao's Best Restaurants list. Most recently, we were recognized in Tatler Dining's Best 20 Bars in Macau (2025-2026).

We look forward to continuing the craft of specialty cocktails and serving an innovative menu.



Lavender Martini \$138

Lavender-infused gin, peach-bergamot,
lemon, grapefruit syrup, saline

Style: Straight up
Taste: Medium
Strength: Floral



Indulgence \$138

Chocolate fat washed whiskey, falernum,
cherry liqueur, chocolate bitters

Style: Straight up
Taste: Bittersweet
Strength: Strong



Truffle Paradise \$138

Cachaça washed white truffle, fresh lime,
pandan syrup, fresh pineapple juice

Style: Straight up
Taste: Earthy
Strength: Strong



Old Friend \$138

Rye, dry vermouth, Campari, beeswax, orange
blossom water

Style: Stirred
Taste: Bitter
Strength: Strong



Forest Fire \$138

Aani Ek (infused feni), melon liqueur,
pandan syrup, lime, olive brine, fire water

Style: On the rocks
Taste: Smoky
Strength: Strong

Spiced Chai \$138

Rum, masala tea, cinnamon, lime, aromatic
bitters

Style: On the rocks
Taste: Spiced
Strength: Medium

Smoked Salsa \$138

Tequila, salsa pineapple, lime, sugar

Style: Straight up
Strength: Savory
Taste: Medium

Sandalwood Martini \$138

Gin, feni, sandalwood vermouth, honey

Style: Straight up
Taste: Woody / aromatic
Strength: Medium



Pineapple Affair \$138

All the goodness of pineapple in syrup form paired with tequila's smokey tasting cousin, Mezcal.

Style: Straight up
Taste: Smokey, fruity, sour
Strength: Potent

Casual-tea \$138

A butterfly pea tea infused tequila based cocktail with hints of homemade peppermint syrup, Dom Benedictine, and cardamom bitters.

Style: Straight up
Taste: Dry
Strength: Mild

Hola from Mexico \$138

Lime, coconut water, Malibu rum, a dash of tequila for that kick, homemade guava syrup, and raw mango powder garnish with a hint of salt

Style: Straight up
Taste: Sweet, fruity
Strength: Balanced

Hierba de Limon \$138

A refreshing and easy-going cocktail made with lemongrass infused vodka, lime, and Peychaud's bitters.

Style: On the rocks
Taste: Sour
Strength: Balanced



Lisbon \$138

Gin infused with raw turmeric, aperol, grapefruit, and egg white sprayed with port wine

Style: Straight up
Taste: Dry, sour
Strength: Balanced



Cape Verde \$138

Fruity and refreshing dark rum, coconut rum, cachaça, and in-house crafted pineapple syrup

Style: On the rocks
Taste: Fruity
Strength: Easy



Mozambique \$138

Whisky, blueberry, red wine syrup, egg white

Style: On the rocks
Taste: Sour
Strength: Potent



Mombasa \$138

Tequila, grapefruit syrup, grapefruit salt

Style: Straight-up
Taste: Herby, sour
Strength: Potent



Cocktails

ICONIC PLACES: GOA | MACAU

St. Paul's Ruins \$138

A church that was destroyed by fire during a typhoon in the early 1800s and is now a UNESCO World Heritage Site – a pisco sour variation with rose tea syrup, garnished with dehydrated lime, poured with 151 rum, then lit and sprinkled with cinnamon.

Style: Straight up
Taste: Sour, floral
Strength: Light



Happy Street \$138

This cocktail is inspired by Macau's old red light district – a beetroot and gin infused cocktail with passion fruit and coconut water.

Style: Straight up
Taste: Earthy, balanced
Strength: Light



Old Taipa Village \$138

This is "the cocktail" that represents the logo of Goa Nights, a palm tree that is our symbol in the whole of Taipa Village.

This cocktail is made with whiskey sous vide, caramelized banana, elder flower liqueur, and cinnamon syrup.

Style: Straight up
Taste: Sweet, fruity
Strength: Mild



Classic Cocktails

All Classic Cocktails at **\$118**

Please ask our bartenders for our selection of classic cocktails.

Single Malt

Glenfiddich 12 Years	\$88
Balvenie 12 Years	\$98
Glenfarclas 12 Years	\$98
Glenfiddich 15 Years	\$108
Laphroaig 10 Years	\$108
Balvenie 14 Years	\$118
Singleton 18 Years	\$178
Auchentoshan 18 Years	\$188

Irish

Jameson	\$78
Teeling	\$88
Tullamore Dew	\$68

Japanese

Hibiki	\$228
The Chita	\$148

American

Jack Daniels	\$68
Jim Beam	\$68
Makers Mark	\$78
Gentleman Jack	\$78
Tincup	\$108
Woodford Reserve	\$128
Pinhook	\$128
Buffalo Trace	\$128
Michter's Rye	\$138
Michter's Bourbon	\$138

Blended

Canadian Club	\$68
Ballantine's Finest	\$68
Monkey	\$98

Gin

Bombay Sapphire	\$78
Hendrick's Gin	\$98
The London No. 1	\$98
Columbian Aged Treasure	\$98
Greater Than	\$98
Plymouth	\$108
Opihr	\$108
Caorunn	\$108
Roku	\$118
Brooklyn	\$118
Napue Gin	\$128
Le Tribute	\$128
Koskue Gin	\$168
Monkey 47	\$158

**All our gins are paired with Fever-Tree tonic water.*

Vodka

Absolut	\$78
Grey Goose	\$88
Ketel One	\$88
Belvedere	\$88
Tito's	\$88

Tequila & Mezcal

Jose Cuervo Silver	\$68
1800 Silver	\$78
1800 Reposado	\$78
Alipus	\$108

Rum

Cachaça 51	\$68
Malibu Rum	\$78
Bacardi	\$68
Plantation (white/dark)	\$88
Bacardi Black	\$78
Appleton	\$88
Dictador 12 Years	\$88
Kraken	\$98
Boukman Botanical Rhum	\$118

Cognac

Remy Martin	\$128
Courvoiser XO	\$208

Champagne

Drappier Carte d'Or Brut	\$1,100
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Liqueur

Baileys	\$58
Campari	\$58
Cherry Heering	\$58
Cointreau	\$68
Jaegermeister	\$78
Benedictine DOM	\$78
Fernet Branca	\$78
Aperol	\$78

Beers

Kingfisher	\$58
Corona	\$58
Heinken	\$58
Estrella Damn	\$98
Inedit	

Buzz-free Drinks

Coke	\$38
Sprite	\$38
Soda Water	\$38
Fresh Lime Soda	\$58
Mango Lassi	\$58
Sweet / Salted Lassi	\$58
Buttermilk	\$58
Fresh Coconut	\$68

Fever-Tree	\$38
Acqua Panna	\$48
San Pelligrino	\$48

Masala Tea (Hot or Cold)	\$58
Iced Coffee	\$58
Espresso	\$38
Latte	\$48

Mocktails

Virgin Casual-tea	\$88
Pea flower, rosemary tea, lime, peppermint tea syrup	

Gingersnaps	\$88
Peppermint ginseng tea, lemon, ginger syrup, orange, mint, saline	

Basil & Elderflower	\$88
Cucumber juice, basil, lime, elderflower syrup, orange blossom water, chia seeds	

Golden Hour	\$88
Carrot juice, coriander, lime, cinnamon syrup, chili	

Blueberry	\$78
Blueberry syrup, soda water	

Pineapple	\$78
Pineapple syrup, soda water	

Grapefruit	\$78
Grapefruit syrup, soda water	

Passionfruit	\$78
Passionfruit syrup, soda water	

Guava	\$78
Guava syrup, soda water	



GINGERSNAPS



BLUEBERRY



BASIL & ELDERFLOWER



PASSION FRUIT



VIRGIN CASUAL-TEA



GOLDEN HOUR

WHITE WINES



VALLADO BRANCO (375 ML)

Origin: Douro, Portugal
Tasting Notes: Melon, pear, apple
Grape Type: Moscatel Galego

MOP \$88 | \$168



CRAGGY RANGE

Origin: Martinborough, New Zealand
Tasting Notes: Citrus, grapefruit, lime
Grape Type: Sauvignon Blanc

MOP \$438



MACANITA

Origin: Douro, Portugal
Tasting Notes: Pear, green apple, lemon
Grape Type: Viosinho, Arinto, and Gouveio

MOP \$388



CONTACTO ALVARINHO

Origin: Monção e Melgaço, Portugal
Tasting Notes: Pear, peach, citrus
Grape Type: Alvarinho

MOP \$308



CARTUXA EVORA BRANCO

Origin: Evora, Portugal
Tasting Notes: Oak, vanilla, butter
Grape Type: Antão Vaz, Roupeiro, Arinto

MOP \$398



23 REDOMA DOURO

Origin: Douro, Portugal
Tasting Notes: Apple, apricot, peach
Grape Type: Rabigato, Códaga do Larinho, Viosinho, and Gouveio

MOP \$388

SPARKLING WINE



ENCONTRO ESPUMANTE BRUTO BRANCO SPARKLING

Origin: Bairrada, Portugal
Tasting Notes: Green apple, lemon, citrus
Grape Type: Baga

MOP \$288

RED WINES



VALLADO TINTO (375 ML)

Origin: Douro, Portugal
Tasting Notes: Plum, blackberry, oak
Grape Type: Touriga Nacional, Touriga Franca, Tinta Roriz

MOP \$88 | \$168



BILA-HAUT

Origin: Côtes du Roussillon Villages 'Latour de France
Tasting Notes: Blackberry, plum, black cherry
Grape Type: Syrah, Grenache, Carignan

MOP \$358



DONA MARIA

Origin: Alentejo, Portugal
Tasting Notes: Plum, blackberry, cherry
Grape Type: Touriga Nacional

MOP \$318



POST SCRIPTUM

Origin: Douro, Portugal
Tasting Notes: Plum, blackberry, vanilla
Grape Type: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca

MOP \$388



CARTUXA EVORA COLHEITA EVORA

Origin: Evora, Portugal
Tasting Notes: Oak, vanilla, plum
Grape Type: Aragonez, Trincadeira, Alicante Bouschet

MOP \$398



PURO TOURIGA-CHÃ

Origin: Douro, Portugal
Tasting Notes: Black fruit, plum, blackcurrant
Grape Type: Touriga Nacional, Touriga Franca

MOP \$380

Drink responsibly. All orders are subject to 10% S.C. 適量飲酒。所有訂單均需繳納 10% 的 S.C.



Bar Snacks 酒吧小吃

BEETROOT SALAD 紅菜頭沙拉 108

Beets tossed in vinegar and oil with a creamy yogurt dressing 紅菜頭醋油拌沙拉，配奶油乳酪醬

CHICKPEA SALAD 鷹嘴豆沙律 118

Chickpeas, cucumbers, peppers, onions, and feta with vinaigrette dressing 鷹嘴豆沙律，青瓜，青椒 洋蔥伴油醋汁及菲達芝士

SPINACH CHEESE CROQUETTES 菠菜芝士可樂餅 118

Crisp exterior with a cheesy and creamy spinach filling 脆皮外表配上芝士和奶油口感的菠菜

TRUFFLE FRIES 松露薯條 88

French fries with hints of black truffle 法式薯條配上少量黑松露

GAULATI KEBAB ON WARKI PARATHA 加勞蒂烤肉配瓦爾基波羅吒餅 148

Melt-in-your-mouth lamb kebab on a crisp layered paratha 入口即化羊肉烤肉配酥脆層餅

GOA NIGHTS CLAMS 果阿之夜炒蜆 168

Clams sautéed with Recheado masala and mango subtly spicy & tangy 香濃炒蜆配上特色香料及甜溫和芒果辣醬

ONION FRITTERS 洋蔥油條 88

Golden fried onion fritters with mango chutney 金黃色的洋蔥油條配上芒果酸醬

GOA NIGHTS NACHOS 果阿之夜墨西哥粟米片 148

Our signature bar snack made with tortilla chips, tikka masala sauce, pickled onions, labneh topped with mint tandoori mayo, and goat cheese 我們的招牌小食由墨西哥粟米片 瑪沙拉雞及醃洋蔥乳酪芝士製成，淋上薄荷，坦督里烤蛋黃醬及山羊芝士

Choice of:

CHICKEN 雞肉 | PANEER 印度奶酪 

 Vegetarian 適合素食主義

Ⓥ Please ask our servers for vegan options 請向我們的服務生詢問純素選項

All orders are subject to 10% S.C. 所有菜式加收 10%服務費



GOA NIGHTS NACHOS



GAULATI KEBAB ON WARKI PARATHA



GOA NIGHTS CLAMS



ONION FRITTERS

Bar Snacks 酒吧小吃

CHICKEN SLIDERS 雞肉小漢堡 158

Slider with tandoori mayo, chicken tikka, and caramelized onions 帶有坦都里美乃滋、香料烤雞塊和焦糖洋葱的迷你漢堡

FALAFEL SLIDERS 鷹嘴豆泥球迷你堡 158

Slider with chickpea balls seasoned with parsley, topped with hummus, and pickled vegetables 香芹鷹嘴豆球，搭配鷹嘴豆泥與醃漬蔬菜

DIP PLATTER 蘸醬拼盤 148

Trio dip of hummus (chickpeas), baba ghanoush (eggplant), and tzatziki (yogurt & cucumber), served with Afghani naan 鷹嘴豆泥，中東茄子泥，青瓜酸乳酪醬汁與阿富汗饅餅

HUMMUS WITH FALAFEL 鷹嘴豆泥配法拉費 128

Savoury chickpeas and parsley falafel served with hummus 鹹香鷹嘴豆香菜炸豆丸，搭配鷹嘴豆泥醬

CRISPY SHRIMP BAO 酥脆蝦仁刈包 158

Crispy and slightly spiced shrimp tempura on a bed of thinly sliced cucumbers with recheado mayo and served in a bao 酥脆微辣天婦羅炸蝦，搭配小黃瓜絲與雷查多美乃滋，刈包夾餡



DIP PLATTER

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Plates 主餐

CHICKEN TIKKA MASALA 坦督里烤雞瑪莎拉 168

Tandoor grilled marinated chicken tikka pieces in a tangy tomato and cream gravy 炭烤雞肉提卡配番茄奶油瑪莎拉

BUTTER CHICKEN MASALA 奶油雞 168

Tandoori chicken pieces cooked in a creamy tomato sauce 奶油番茄醬烹調的坦杜里雞塊

SAAG MASALA 菠菜咖喱 168

Spinach purée, lightly spiced with cumin and ginger 輕柔菠菜泥，佐以孜然與薑絲提香

Choice of:

CHICKEN 雞肉 | PANEER 印度奶酪 🌱 | CORN 玉米 🌱

PANEER BUTTER MASALA 印度芝士牛油瑪莎拉 168 🌱

Tandoor grilled cottage cheese cooked in a mildly spiced and tangy tomato, onion, and yogurt gravy 坦督里炙烤茅屋芝士配上香料番茄，洋蔥及乳酪醬汁

Pair with:

NAAN 發酵麵包

Plain | Butter | Garlic 48

Chorizo 78

ROTI 全麥麵包 48

Plain | Butter

KULCHA 發酵扁麵包 78

Spinach Cheese | Goat Cheese Arugula

AFGHANI NAAN 阿富汗烤餅 58

LATCHA PARATHA 全麥層狀扁麵包 58

BASMATI RICE 長粒白米 45

JEERA RICE 孜然飯 45

🌱 Vegetarian 適合素食主義

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CHICKEN TIKKA MASALA



BUTTER CHICKEN MASALA



PANEER BUTTER MASALA

Plates 主餐

GOAN CURRY 果阿咖喱 168

A warm, slightly spiced, tangy Goan-style coconut milk gravy, served with rice
果阿風味溫熱微辣、酸香可口的椰奶醬汁，搭配米飯享用

Choice of:

FISH 魚肉 | PRAWNS 蝦

PORK SORPOTEL 果阿辣咖喱豬 158

Considered a Goan favourite, sorpotel is a flavourful dish made with sautéed diced pork that is cooked again a second time in a spicy and vinegary gravy 果阿經典名菜 – 索波泰爾：將炒香的豬肉丁，以辛辣醋香醬汁二次慢火燉煮

PULLED PORK VINDALOO BAO 手撕豬肉溫達盧包 158

Traditional Goan dish with a twist, this Vindaloo variation is made with pulled pork served in a bao 這道改良版的傳統果阿菜，是將手撕豬肉製成，並夾在包子裡食用



GOAN CURRY



PORK SORPOTEL



PULLED PORK VINDALOO BAO

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Tandoor 坦督里泥爐烹調

TANDOORI CAULIFLOWER 泥爐烹調椰菜花 118

Roasted cauliflower topped with parmesan 烤椰菜花淋上巴馬芝士

PANEER TIKKA 印度咖哩雞 158

Paneer cubes marinated in tandoori spices and grilled in our clay oven 去骨雞腿肉以坦督里香料醃製，於泥爐炭火烤製

TANDOORI SEABASS 坦督里烤鱸魚 228

A full fish marinated with yogurt and Indian spices, roasted to perfection 整條鱸魚用印度香料及乳酪醃製，並用泥爐烘烤

CHICKEN TIKKA 印度咖哩雞 158

Marinated boneless thighs in tandoori spices grilled in our clay oven 去骨雞腿肉以坦督里香料醃製，於泥爐炭火烤製

LAMB SEEKH KEBAB 燒免治羊肉串卷 178

Savoury and spiced ground lamb cooked on skewers in the tandoor 將鹹鮮及充滿香料的碎羊肉串成肉串，在坦督里烤爐中烹調

LAMB CHOPS 羊扒 328

Juicy lamb chops marinated with our special secret spices served on a bed of spinach and potato puree 秘製香料羊扒伴菠菜薯蓉

BEEF TENDERLOIN 牛柳 238

Succulent beef pieces rubbed with our special secret spices 可口多汁的牛柳塗上特製香料



TANDOORI SEABASS



LAMB SEEKH KEBAB



LAMB CHOPS



BEEF TENDERLOIN

 Vegetarian 適合素食主義

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Vegetarian Plates 素食拼盤

KHICHDI 基奇迪(印度米豆粥) 178

A popular Indian dish made from rice and lentils. The English call it "salty porridge" but our variation includes spinach, beans, carrots and tempered mild spices

一道以米飯及扁豆製成的印度大眾菜式。英文稱之為『鹹味粥』，但我們的版本則加入菠菜、豆類、紅蘿蔔及以溫和香料調味的配料

ALOO MATAR 馬鈴薯馬塔爾 158

Potatoes and green peas cooked in a mildly spiced tomato gravy 馬鈴薯和青豆在微辣番茄肉汁中煮熟

PANEER MATAR 起司馬塔爾 168

Indian cottage cheese and green peas simmered in a tomato-based curry 印度起司和青豆在番茄咖哩中慢燉

MIXED DAL 混合扁豆 128

Yellow lentils cooked with onions, tomatoes, and spices 黃扁豆與洋蔥、番茄和香料一起煮

DAL MAKHANI 達爾馬哈尼 138

Slow-cooked black lentils with cream and butter 奶油黃油慢煮黑扁豆

CHANA MASALA 鷹嘴豆咖哩 148

Chickpeas braised in a tangy tomato and onion masala 鷹嘴豆用濃鬱的番茄和洋蔥馬薩拉燉煮

JEERA ALOO 孜然土豆 138

Potatoes sautéed with cumin seeds and mild spices 馬鈴薯用孜然和溫和的香料炒製

ALOO GOBHI 馬鈴薯花椰菜 148

Cauliflower and potatoes cooked with onions, tomatoes, and aromatic spices 花椰菜和馬鈴薯與洋蔥、番茄和香料一起烹調



 Vegetarian 適合素食主義

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Breads & Rice 麵包及米飯

NAAN 饅餅

Leavened bread, freshly baked in a clay oven 發酵麵包，在黏土爐中新鮮烘烤

PLAIN 原味 / BUTTER 奶油 / GARLIC 蒜 48

CHORIZO 西班牙辣香腸 78

ROTI 羅提 48

Whole wheat bread baked in clay oven 在黏土爐中烘烤的全麥麵包

PLAIN 原味 / BUTTER 奶油

KULCHA 庫爾查 78

Soft and leavened Indian flatbread 柔軟、發酵的印度扁麵包

SPINACH CHEESE 菠菜和起司 / GOAT CHEESE

山羊奶酪 / ARUGULA 山羊起司和芝麻菜

AFGHANI NAAN 阿富汗烤餅 58

Afghani naan with zatar served with rock salt and olive oil 阿富汗烤餅佐扎塔爾香料，佐以岩鹽和橄欖油

LATCHA PARATHA 拉查帕拉塔 58

Flaky, layered Indian flatbread made with whole wheat flour 用全麥麵粉製成的酥脆多層印度扁麵包

BASMATI RICE 巴斯馬蒂米 45

Long grained Indian rice 長粒印度米

JEERA RICE 孜然米 45

Basmati rice seasoned with cumin seeds 用孜然籽調味的巴斯馬蒂米飯

Dessert 甜點

PHIRNI 印度米布丁 58

Creamy Indian rice pudding flavored with cardamom 印度米布丁 - 以豆蔻調味，口感濃郁滑順

GULAB JAMUN 玫瑰果 58

Soft Indian dessert made from milk solids 用乳固體製成的軟印度甜點

CREME CARAMEL 焦糖布丁 68

Custard dessert with orange zest and caramel on top 焦糖布丁 - 軟滑雞蛋布丁配香甜焦糖醬

SERRADURA 瑟拉杜拉 78

Light sweet cream with lemon curd and biscuits 輕盈甜奶油，佐檸檬凝乳及餅乾

GOA DOUGHNUTS 甜甜圈 88

Doughnuts with raspberry coullis & strawberry sugar powder 現炸甜甜圈，搭配覆盆子庫利與草莓糖粉



AFGHANI NAAN



NAAN



CREME CARAMEL

🌱 Vegetarian 適合素食主義
🍃 Absolutely Vegan 純素之選

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Our Portuguese Menu

我們的葡萄牙菜單

Rooted in India and inspired by Goa, our cuisine reflects centuries of cultural exchange between India and Portugal — a heritage that continues to influence flavors from Goa to Macau.

植根於印度，啟發自果阿，我們的烹飪體現了印度與葡萄牙之間歷經數世紀的文化交融——這份傳承至今仍影響著從果阿到澳門的風味。

A Journey Through Shared Flavors

A story that's long been part of ours — celebrated at every table.

一個長久以來已成為我們故事一部分的傳奇——在每一張餐桌上被歌頌。

This selection of Portuguese-inspired dishes pays tribute to the enduring ties between Portugal, Goa, and Macau. Shaped by centuries of trade, travel, and cultural exchange, these culinary traditions brought together ingredients, techniques, and flavors that continue to be enjoyed today.

這系列以葡萄牙為靈感的菜餚，旨在向葡萄牙、果阿與澳門之間歷久彌堅的連結致敬。經過數個世紀的貿易、旅行與文化交流，這些烹飪傳統匯聚了至今仍受人喜愛的食材、技術與風味。

From beloved Portuguese classics to dishes that influenced Macau's distinctive food culture, this menu celebrates a shared heritage that has connected communities across continents for generations.

從備受喜愛的葡萄牙經典菜式，到影響澳門獨特飲食文化的料理，這份菜單頌揚了一份跨越各大洲、連結世代族群的共同傳承。

A celebration of shared history, told through food.

一場透過美食訴說的歷史共鳴。

OUR MENU 菜單



Camarão à Guilho

prawns / olive oil / garlic / chili

蝦 / 橄欖油 / 大蒜 / 辣椒

\$108



Prego

beef / portuguese bun / confit garlic butter

牛肉 / 葡萄牙麵包 / 油封大蒜奶油

\$108



Franguinho

portuguese grilled chicken

葡萄牙烤雞

choice of sides: french fries / rice / portuguese salad

配菜選擇：薯條 / 白飯 / 葡萄牙沙拉

choice of sauce: piri-piri / portuguese salsa

醬汁選擇：霹靂霹靂辣醬 / 葡萄牙莎莎醬

\$128



Bitoque

tenderloin steak / portuguese sauce /

fried egg

牛排 / 葡萄牙醬 / 煎蛋

choice of sides: french fries / rice /

portuguese salad

配菜選擇：薯條 / 白飯 / 葡萄牙沙拉

\$238



