

APRIL 2019

BITES

OLIVES + garlic almonds orange — chilli — thyme (Portugal) 🌱🌿	5
PRESUNTO + papaya 5J jamón — sherry reduction (Madeira) 🍷	18
são jorge CHEESE pineapple jam — arugula — house made saltine (Azores) 🌱🌿🍷	12
FAVAS guisadas stewed fava beans — linguiça — soffrito — tomato (Portugal) 🍷🍷	14
curry vegetable SAMOSAS tamarind-mustard seed chutney (Macau) 🌱🌿	8
BACALHAU da vovó house-made salt cod spread — black olive — chilli — mint — papo seco (Madeira) 🍷🍷🌱🌿	12
SARDINHAS furosos portuguese sardines — chinese mustard — eurasian pickles — nori wraps (Fat Rice) 🍷🌱🍷	12

APPETIZERS

LINGUIÇA house-made pork sausage — olive — ginger — almond — cilantro (Portugal) 🍷🍷🌱🌿	11
pork + ginger DUMPLINGS sweet soy — garlic chilli oil — wood ear mushroom (China) 🍷🍷🍷	14
add our house made X.O. SAUCE	+4
POLVO amoda de açores braised octopus — batatas murros — piri piri — orange (Portugal) 🌱	28
BACALHAU a brás house cured salt cod — soft egg — shoestring potato — black olive — olive oil (Portugal) 🍷🍷	18
chilli PRAWNS wild madagascar U5 — garlic — fermented black bean — white wine + butter (Macau) 🍷🍷🍷🍷	4pc / 36 — 6pc / 52

VEGETABLES + STARCH

“cereal” spaghetti SQUASH coconut — mustard seed — salted duck yolk — green chilli — curry leaf crumble (Fat Rice) 🌱	18
RABA RABA stir-fried mixed seasonal greens — balichão — trumpet mushroom (Macau) 🌱🌿🌱	14
fried silken breakfast TOFU smoked shiitake — butternut squash — apple — trumpet mushroom — maple-soy (Fat Rice) 🍷🌱🍷	15
LACASSA rice noodle stir fry — shrimp — char siu pork — tofu — garlic chive — pickled ginger (Macau) 🍷🍷🍷	21
daily FRIED RICE rotating chef selection (Fat Rice)	20

MEAT + POULTRY

salt meadow LAMB sauce xacuti — south indian griddle cake — chilli — peanut — tamarind — asparagus (Goa) 🌱	31
VENISON tri tip charred onion soubise — cauliflower a la plancha — chouriço oil — lime (Fat Rice) 🍷🍷	32
MINCHI mosca minced turmeric pork — puffed saifun noodle — wood ear mushroom — sunny eggs (Macau) 🍷🍷	18
piri piri CHICKEN char-grilled thighs — fatracha hot sauce — fried potato — cornichon (Macau) 🍷🍷🍷🍷	24
arroz gordo “THE FAT RICE” curried chicken — char siu — linguiça — wood-roasted beef — chilli prawns (Macau) 🍷🌱🍷🌱🍷	56

SIDES

coconut RICE fried shallot — sesame 🌱	3
PAPO SECO portuguese bread 🍷🍷	3

Chef de Cuisine Eric Sjaheim — Executive Chef Abraham Conlon

@sjaheim

@abeconlon

ATTENTION VALUED GUESTS: A 4% Fair Wage + Wellness Provision will be added to all guest checks to help provide co-pay health insurance and better wages for our non-tipped team members. For more information please ask your server. Thank you for your support!