



东方快车
ORIENT EXPRESS
85€ PER PERSON

DISHES

INDIA

KEEMA SAMOSA 脆皮三角饼
MINCED GOAT MEAT
SAMOSA, CURRY AND
YOGURT & MINT SAUCE

JAPAN

SASHIMI OR SUSHI
MORIAWASE 刺身或寿司拼盘
SASHIMI OR SUSHI VARIETY
OF THE DAY'S SPECIALS

VIETNAM

GÓI CUÔN 越南春卷
FISH AND SHRIMP SPRING
ROLL, CUCUMBER, BASIL AND
PEANUT SAUCE

CHINA

DIM SUM 点心
CHEF'S SELECTION

KOREA

DAKGANGJEONG 韩式炸鸡翅
DEEP-FRIED CRISPY
CHICKEN WINGS WITH
KOREAN SAUCE AND
SESAME SEEDS

THAILAND

PAD THAI KUNG/ GAI
泰式炒河粉/虾肉炒粉
STIR-FRIED RICE NOODLE
DISH WITH EGGS,
SHRIMP/CHICKEN, CHIVES,
PEANUTS, SOYBEAN
SPROUTS AND TAMARIND

DRINKS

OSAKINI CHOYA
CHAMPANHE LAURENT
PERRIER BRUT

JAPAN SENCHA GREEN TEA
ORIGIN: SLOPES
OF MOUNT FUJI (JAPAN)
INGREDIENTS: GREEN TEA

JAPAN SENCHA GREEN TEA
ORIGIN: SLOPES OF MOUNT
FUJI (JAPAN)
INGREDIENTS: GREEN TEA

PU-ERH ORIGIN: CHINA
INGREDIENTS: FERMENTED
PU-ERH TEA

JEJU SOJU, MARASCHINO
LUXARDO, PEPPER SYRUP,
ALMOND AND ROSE SYRUP
AND LIME JUICE

GREEN WINE
QTA. DE AZEVEDO
RESERVA

DESSERT

LEMONGRASS, GINGER AND BASIL ICE CREAM
柠檬香草姜味紫苏冰淇淋

OR

CHOCOLATE & COCONUT SAMOSA
巧克力椰子三角包

IF YOU DON'T WANT YOUR **ORIENT EXPRESS** TO BE ACCOMPANIED BY THE DRINKS SELECTED BY OUR HEAD BARTENDER, YOU ALSO HAVE THE POSSIBILITY TO ORDER ONLY THE SELECTION OF DISHES CHOSEN BY OUR CHEF LUÍS CARDOSO, WITHOUT DRINKS INCLUDED. THIS OPTION HAS THE VALUE OF **65€ PER PERSON**.

ASIAN COUVERT | 2,50€

STARTERS 开胃菜

INDIA

KEEMA SAMOSA 脆皮三角饼

MINCED GOAT MEAT SAMOSA,
CURRY AND YOGURT & MINT SAUCE | 7,50€

VIETNAM

GÓI CUÔN 越南春卷

FISH AND SHRIMP SPRING ROLL, CUCUMBER,
BASIL AND PEANUT SAUCE | 9,50€

KOREA

DAKGANGJEONG 韩式炸鸡翅 🌶️

DEEP-FRIED CHICKEN WINGS
WITH KOREAN SAUCE AND SESAME SEEDS | 8,00€

INDONÉSIA

SAMBAL UDANG 叁巴酱大虾 🌶️

PRAWN AND CLAMS SAMBAL | 18,00€

VIETNAM

CHA MUC 鱼饼

DEEP-FRIED SQUID PATTIES WITH MAYONNAISE,
CODFISH ROE AND YUZU | 9,50€

JAPAN

ROBATA NO HOTATE 炉端烧干贝

ROBATA GRILLED SCALLOPS SEARED WITH BUTTER,
SHIMEJI MUSHROOMS AND NIKIRI SAUCE | 16,50€

THAILAND

TUNG TONG (THAI MONEY BAGS) 金钱袋

FRIED DIM SUM WITH CHICKEN
AND WATER CHESTNUT | 9,50€

SOUPS 汤

THAILAND

TOM YUM KUNG/GAI 泰式虾肉/鸡肉酸辣汤 🌶️

SOUP SEASONED WITH LEMONGRASS,
KAFFIR LIME, CHILI, MUSHROOMS, SHRIMP
OR CHICKEN | 13,00€

VIETNAM

PHO 河粉

RICE NOODLE AND BEEF SOUP, SEASONED
WITH LIME AND VIETNAMESE SPICES | 14,50€

LAOS / THAILAND

TOM SAPP PED 泰式猪排汤

LAOS / THAILAND DUCK SOUP
WITH RICE NOODLES | 18,00€

GUA BAO 刈包

A CLASSIC TAIWANESE STREET FOOD SNACK, ALSO KNOWN AS
BAO. IT IS A STEAMED BUN SANDWICH USUALLY FILLED WITH
BRAISED PORK BELLY.

PULLED PORK, BLACK BEAN SAUCE, CORIANDER, CUCUMBER AND PEANUTS | 8,00€

碎猪肉、豆豉、芫荽、黄瓜和花生

SOFT SHELL CRAB WITH KIMCHI MAYONNAISE | 13,00€

软壳蟹配韩国泡菜酱包

PORK BELLY, HOISIN SAUCE, CORIANDER AND PORK RIND | 8,50€

五花肉、海鲜酱、芫荽和猪皮

WAGYU, PEANUTS | 10,00€

和牛、花生

WE HAVE VEGETARIAN OPTIONS AVAILABLE

DIM SUM 点心

A UNIQUE STYLE OF CANTONESE CUISINE PREPARED
AS SMALL BITE-SIZED PORTIONS SERVED IN STEAMER BASKETS.
GENERALLY SERVED ALONG WITH TEA.

CHAMPAGNE, LOBSTER AND PRAWNS | 8,00€

香槟、龙虾和对虾点心

ROASTED PORK BELLY WITH HONEY BUN 蜜汁肉包 (CHINESE BBQ PORK BUN) | 5,50€

CHICKEN AND SCALLOP SHAOMAI | 8,50€

鸡肉和扇贝舒脈

CHEF'S RECOMMENDATIONS

主厨推荐菜品

JAPAN

ROBATA WAGYU TO KINOKO

和牛配蘑菇

200G OF GRILLED
WAGYU BEEF WITH WASABI
PONZU SAUCE | 55,50€

THAILAND

GREEN/RED CURRY 绿咖喱 🌶️

CHICKEN/FISH CURRY WITH COCONUT
MILK, BASIL, BELL PEPPER, KAFFIR
LIME AND THAI RICE | 16,00€/17,00€

THAILAND

PAD THAI KUNG/GAI

泰式炒河粉/虾肉炒粉

STIR-FRIED RICE NOODLE DISH WITH EGGS,
SHRIMP/CHICKEN, CHIVES, PEANUTS, SOYBEAN
SPROUTS AND TAMARIND | 19,00€/18,00€

THAILAND

DUCK MASSAMAN CURRY 玛莎曼咖喱鸭

DUCK BREAST CURRY WITH SWEET POTATOES,
PEANUTS AND CINNAMON | 27,00€

INDONESIA

RENDANG WAGYU 仁当和牛肉 🌶️

WAGYU INDONESIAN CURRY | 35,00€

THAILAND

SOM TAM NEUA 青木瓜沙拉 🌶️

GREEN PAPAYA SALAD WITH WAGYU BEEF SEASONED
WITH LIME, PEANUTS AND CHERRY TOMATO | 15,50€

JAPAN

FISH ROBATA 炉端烧鱼

DAILY FISH ROBATA WITH SWEET POTATOES,
PEPPERS AND SHIITAKE MUSHROOMS | 45,00€

SIDE DISHES 配菜

JASMINE RICE | 2,50€

香米

GLUTINOUS RICE | 2,50€

糯米

FRIED RICE | 3,00€

炒饭

KIMCHI 朝鲜泡菜 🌶️

PICKLED NAPA CABBAGE, CARROTS
AND TURNIP FERMENTED
IN KIMCHI | 3,00€

