

Tapas de
Portugal
葡薏園

MACAU 澳門

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新派葡萄牙菜餚 揉合傳統與創新

葡蕙園是一間創新時尚的葡萄牙小吃餐廳，於歷史悠久的氹仔舊城區開業超過十年，為顧客呈獻新派葡萄牙菜餚，揉合傳統與創新的葡韻風味。

自2018年開始，葡蕙園每年榮獲澳門特別行政區政府旅遊局授予「星級服務商戶獎」，足證其服務優質卓越，以持續滿足顧客的期望。餐廳擁有親切的用餐氛圍和壯觀的頂層露台，俯瞰著風景如畫的氹仔舊城區。

Rediscover the Authentic Flavours of Portuguese Charm in Modern Twist

Nestled in the culturally-rich Taipa Village for over a decade, Tapas de Portugal is a modern Portuguese tapas restaurant which boasts an array of Portuguese dishes with contemporary twist.

Since 2018, Tapas de Portugal has earned the prestigious Star Merchant Award from the Macao Government Tourism Office, underscoring its dedication to providing exceptional service and a memorable dining experience.

With its inviting atmosphere and stunning rooftop terrace overlooking the picturesque Taipa Village, Tapas de Portugal continues to meet the growing demand for refined Portuguese cuisine in one of Macau's most vibrant gastronomic precincts.





Chef Alberto Santos

「透過最優質的食材、
熱情和創意來製作每一道菜，
這才是烹調藝術的精髓。」

“Crafting each dish with
the finest ingredients, passion, and creativity
is what brings culinary art to life.”

主廚Alberto擁有超過15年的烹調經驗，曾在葡萄牙、西班牙及澳門工作，他為葡蕙園的菜單注入了全新活力，透過精湛的烹調手法及創新的擺盤技巧，把傳統菜式注入嶄新元素，推出了一系列創新的小吃和主菜，旨在迎合各種口味。每道菜式均融合了本地和國際風格，體現了他致力把創意注入傳統葡萄牙菜餚之理念，同時保留其正宗風味。

出生於澳門，Alberto曾於多間知名餐廳磨練技藝，他在菜單設計、廚房管理和烹飪培訓方面的豐富背景促使他對精緻用餐體驗之知識。他的創新理念把優質的本地食材與嶄新烹調技術互相結合，呈現出精緻美味的佳餚。

Chef Alberto Santos, who brings over 15 years of culinary experience across Portugal, Spain, and Macau, has reinvigorated Tapas de Portugal’s menu with a creative selection of tapas and main courses designed to appeal to a wide range of tastes. Drawing on both local and international influences, each dish reflects Chef Santos’ passion for modernising traditional Portuguese cuisine while maintaining its authentic flavours.

Born in Macau, Chef Santos has honed his skills in prestigious kitchens, and his diverse background in menu development, kitchen management, and culinary training enables him to deliver a refined dining experience. His innovative approach combines high-quality, locally sourced ingredients with contemporary culinary techniques to craft dishes that are as visually stunning as they are delicious.

OUR CHEF

我們的主廚

Petiscos

TAPAS/小食



Tostas de Queijo, Polvo e Porco Preto



炭燒章魚及黑毛豬配芝士多士

CHEESE TOAST WITH OCTOPUS
AND BLACK PORK

\$88.00

Bifinho Grelhado com Queijo em Tosta de Alho e Ovo de Codorniz

芝士烤牛肉配鵪鶉蛋多士

GRILLED BEEF STEAK WITH CHEESE, QUAIL EGG ON GARLIC TOAST

\$88.00

Folhadinhos de Leitão

手工乳豬鹹派

SUCKLING PIG PIES

\$88.00



Escabeche de Frutos do Mar

雜錦海鮮配秘制葡式酸汁

ASSORTED SEAFOOD
WITH ESCABECHE SAUCE

\$88.00

Salada de Bacalhau com Grão

馬介休沙律配鷹嘴豆及洋蔥

DESALTED CODFISH SALAD WITH GARBANZO
BEANS, ONIONS AND CORIANDER

\$88.00



若閣下有任何食物敏感或其他餐飲要求，請向餐廳職員查詢。

If you have any food allergy or dietary requirements, kindly contact our restaurant staff.

以上價格為澳門幣，需另加10% 服務費。

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Batatinha no Forno Recheada com Bacalhau Cremoso

奶油馬介休釀烤小馬鈴薯

BAKED BABY POTATO STUFFED WITH CREAMY SALTED CODFISH

\$88.00

Torricado de Sardinha com Pimentos Assados e Taponade de Azeitonas

醃製沙丁魚配烤甜椒及橄欖醬多士

MARINATED SARDINES, ROASTED BELL PEPPERS AND OLIVES TAPENADE ON TOAST

\$88.00



Lula Recheada com Pasta de Camarão, Chouriço e Azeitonas ao Molho de Tomate

葡式肉腸, 蝦肉及橄欖魷魚配番茄醬

FRESH SQUID STUFFED WITH SHRIMP, CHORIZO AND OLIVES PASTE IN TOMATO SAUCE

\$88.00



Gambas ao Alinho

蒜香大蝦

GARLIC PRAWNS

\$88.00

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Bifana à Moda do Porto

波爾圖豬肉片三明治

SLICED PORK
SANDWICH IN PORTO STYLE

\$88.00

Secretos em Vinha D'Alhos na Grelha com Batatinha Frita

烤紅酒黑毛豬配炸薯粒

GRILLED RED WINE MARINATED BLACK PORK WITH FRIED POTATO CUBES

\$88.00



Ovos Rotos

炸薯塊配太陽蛋及葡萄牙醃製火腿

DEEP FRIED POTATO CUBES WITH FRIED EGG AND PORTUGUESE CURED HAM

\$88.00



Cogumelos à Bráz

薯絲蘑菇配洋蔥炒蛋

STIR FRIED MUSHROOMS WITH ONION, EGG AND STRAW POTATOES

\$88.00

Peixinhos da Horta com Maionese de Alho e Ervas Aromáticas

天婦羅青豆配大蒜香草蛋黃醬

GREEN BEANS TEMPURA WITH GARLIC HERBS MAYONNAISE

\$88.00



Tostas com Molho de Tomate Fresco e Alho Confitado

新鮮番茄醬及油封大蒜配多士

TOAST WITH FRESH TOMATO SAUCE AND CONFIT GARLIC

\$88.00



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 素食 | VEGETARIAN DIET

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Bite & Sip

Combo

小食餐飲組合

Seleção de 3 Tapas, inclui 1 Jarra de Sangria ou 1 Jarra de Sumo de Frutos Mistos 350ml

• 三款自選葡式小食

配一榨350毫升桑格利亞水果酒或雜果賓治(無酒精)

\$338.00

SELECTION OF 3 TAPAS, INCLUDES 1 SANGRIA JAR OR 1 FRUIT PUNCH JAR (NON-ALCOHOLIC) 350ML

Seleção de 5 Tapas, inclui 1 Jarra de Sangria ou 1 Jarra de Sumo de Frutos Mistos 700ml

• 五款自選葡式小食

配一榨700毫升桑格利亞水果酒或雜果賓治(無酒精)

\$578.00

SELECTION OF 5 TAPAS, INCLUDES 1 SANGRIA JAR OR 1 FRUIT PUNCH JAR (NON-ALCOHOLIC) 700ML

Seleção de 8 Tapas, inclui 1 Garrafa de Vinho Branco 750ml ou 1 Jarra de Sangria ou 1 Jarra de Sumo de Frutos Mistos 700ml

• 八款自選葡式小食

配一瓶750毫升白酒或一榨700毫升桑格利亞水果酒或雜果賓治(無酒精)

\$798.00

SELECTION OF 8 TAPAS, INCLUDES 1 BOTTLE OF WHITE WINE 750ML OR 1 SANGRIA JAR OR 1 FRUIT PUNCH JAR (NON-ALCOHOLIC) 700ML

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Entradas

STARTER/頭盤

Pastéis de Bacalhau

經典馬介休球

CODFISH BALLS

\$88.00



Salada de Polvo

涼伴章魚沙律

OCTOPUS SALAD

\$208.00

Tábua de Charcutaria

芝士拼盤 (葡式火腿, 葡腸, 葡式血腸, 葡式薩拉米腸, 軟芝士, 醃製橄欖, 自製水果醬)

CHARCUTERIE PLATTER (PORTUGUESE CURED HAM, CHORIZO, BLOOD SAUSAGE, SALAMI, SOFT CHEESE, MARINATED OLIVES AND HOMEMADE COMPOTE)

\$268.00

Presunto Pata Negra

葡萄牙煙燻火腿 (24 個月)

"PATA NEGRA" PORTUGUESE CURED HAM 24 MONTHS

\$228.00



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CHEF'S
RECOMMENDATION

主廚推介



Ameijoas à Bolhão Pato

白酒炒花蛤

CLAMS WITH GARLIC AND
WHITE WINE SAUCE

\$198.00



Camarão Tigre ao Alho

蒜蓉炒虎蝦

GARLIC TIGER PRAWNS

\$228.00

Combinação de Fritos Variados

綜合小食拼盤 (馬介休球, 蝦餅, 素食咖喱角, 炸牛肉丸)

ASSORTED DEEP FRIED SNACKS (CODFISH BALLS, SHRIMP PATTIES,
VEGETARIAN SAMOSAS, BEEF CROQUETTES)

\$265.00



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Pica Pau

牛柳粒配芥末醬

BEEF TENDERLOIN
CUBES IN MUSTARD SAUCE

\$158.00



Choriço Assado na Canoa

炙燒葡式香腸

FLAMBÉ CHORIZO

\$138.00



Mexilhões à Marinheiro

👑 香濃番茄辣醬炒青口

MUSSELS IN RICH
AND SPICY TOMATO SAUCE

\$208.00

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Sopas

SOUP/湯 類



Creme de Tomate

番茄湯

ROASTED TOMATO
CREAM SOUP

\$80.00

Caldo Verde

薯蓉青菜湯

PORTUGUESE GREEN
CABBAGE SOUP WITH CHORIZO

\$80.00



Sopa do Mar

海鮮湯

SEAFOOD SOUP

\$98.00



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Marisco

Polvo Grelhado com Molho Romesco

葡式烤章魚配馬鈴薯,時蔬及大廚秘制醬汁 🍳

GRILLED OCTOPUS WITH ROASTED POTATOES
AND SEASONAL VEGETABLES IN ROMESCO SAUCE

\$268.00



SEAFOOD/海 鮮





Bacalhau Assado à Lagareiro
烤馬介休(葡式鱈魚)配馬鈴薯和時蔬

ROASTED DESALTED CODFISH WITH
POTATOES AND SEASONAL VEGETABLES

\$268.00



Bacalhau à Brás

薯絲馬介休

(葡式鱈魚炒洋蔥, 蛋, 薯絲)

SAUTEED DESALTED CODFISH WITH ONION,
GARLIC, EGGS AND STRAW POTATOES

\$228.00



Parilhada de Marisco

什錦海鮮拼盤

ASSORTED SEAFOOD PLATTER (JUMBO PRAWNS,
SHRIMP, SQUID, MUSSELS AND CLAMS)

\$850.00

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Brandade de Bacalhau

葡式鱈魚焗薯蓉批

DESALTED CODFISH PIE (MASHED POTATOES, SAUTEED DESALTED CODFISH AND TOASTED BREAD CRUMBS)

\$228.00



Sardinhas Grelhadas com Batata e Salada de Pimentos Assados

葡式烤沙丁魚配馬鈴薯及燈籠椒

GRILLED SARDINES WITH POTATOES AND ROASTED BELL PEPPERS SALAD

\$198.00



Robalo na Grelha com Molho Verde, Batatas a Murro e Legumes

烤鱸魚配馬鈴薯,時蔬及香草醬汁

GRILLED SEABASS WITH SALSA VERDE SERVED WITH POTATOES AND SEASONAL VEGETABLES

\$328.00



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 主廚推介 | CHEF'S RECOMMENDATION

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 主廚推介 | CHEF'S RECOMMENDATION

Bife com Queijo e Molho Francezinha

里脊牛扒及芝士配秘制啤酒醬汁和薯條

BEEF TENDERLOIN STEAK WITH MELTED CHEESE SERVED WITH BEER SAUCE AND FRENCH FRIES

\$238.00



Carnes

MEAT/肉類

BIFE/BEEF/牛 類



Bife à Portuguesa

葡式里脊牛扒配煙燻火腿
及切片馬鈴薯

BEEF TENDERLOIN STEAK TOP WITH PORTUGUESE
CURED HAM SERVED WITH SLICED POTATOES

\$258.00

Bife com Molho de Cogumelos

里脊牛扒配蘑菇醬汁和薯條

BEEF TENDERLOIN STEAK WITH CREAMY
MUSHROOM SAUCE SERVED WITH FRENCH FRIES

\$238.00



Posta na Grelha com Batatas a Murro e Legumes Grelhados

頂級肉眼扒配烤馬鈴薯及燒時蔬

RIB-EYE STEAK WITH ROASTED POTATOES AND
GRILLED SEASONAL VEGETABLES




\$588.00

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PORCO/PORK/豬類

Leitão Assado á Moda de Bairrada,
Batata Frita e Salada Mista

葡式巴伊拉達風味
烤乳豬配沙律及薯條 

ROASTED SUCKLING PIG BAIRRADA STYLE SERVED WITH
MIXED SALAD AND FRENCH FRIES

\$288.00 PORTION

\$558.00 HALF



Secretos Grelhados em Vinha
d'Alhos Servido Com Puré de Batata

烤黑毛豬柳配紅酒汁及薯泥

GRILLED RED WINE MARINATED BLACK PORK FILLET
SERVED WITH MASHED POTATO

\$238.00



Feijoada á Transmontana

葡式紅豆燉豬手 

PORK KNUCKLE AND RED BEAN STEW

\$228.00



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 主廚推介 | CHEF'S RECOMMENDATION

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FRANGO/CHICKEN/雞類

Galinha á Macaense

葡國雞(土生椰汁焗雞)配白飯

MACANESE CHICKEN, COCONUT AND
TURMERIC SAUCE SERVED WITH PLAIN RICE

\$198.00



Frango da Guia no Churrasco, Molho Piri Piri, Batata Frita e Salada

葡式辣醬烤雞配薯條及沙律

BARBECUED CHICKEN SERVED WITH PIRI PIRI SAUCE,
FRENCH FRIES AND MIXED SALAD

\$190.00 HALF

\$238.00 WHOLE



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Arroz

RICE/飯 類

Arroz de Leitão no Forno

葡式烤乳豬焗飯

ROASTED SUCKLING PIG
WITH OVEN-BAKED RICE

\$408.00



Arroz de Marisco Malandrinho

葡式海鮮湯飯

SEAFOOD RICE
(JUMBO PRAWNS, SHRIMP, SQUID,
MUSSELS AND CLAMS)

\$228.00 / 1 PERSON

\$408.00 / 2 PERSONS

\$728.00 / 4 PERSONS



Paelha de Marisco 經典西式海鮮燉飯

SEAFOOD PAELLA
(JUMBO PRAWNS, SHRIMP, SQUID,
MUSSELS AND CLAMS)

\$418.00 / 2 PERSONS

\$738.00 / 4 PERSONS

Arroz de Pato 葡式焗鴨飯

BAKED DUCK RICE

\$248.00



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Massas

Linguini de Marisco

海鮮扁麵

SEAFOOD LINGUINI

\$228.00



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PASTA/扁麵



Linguini Com Bacalhau Cremoso e Camarão

忌廉馬介休大蝦扁麵

LINGUINI WITH CREAMY
SALTED CODFISH AND PRAWNS

\$228.00

Vegetariano



VEGETARIAN/素食

Cogumelos à Bráz

薯絲蘑菇配洋蔥炒蛋

STIR FRIED MUSHROOMS WITH ONION,
EGG AND STRAW POTATOES

\$108.00



Peixinhos da Horta com Arroz de Tomate

天婦羅青豆配番茄湯飯

GREEN BEANS TEMPURA WITH TOMATO RICE



\$108.00

Linguini com Molho de Tomate

扁麵配手工番茄醬

LINGUINI WITH TOMATO SAUCE



\$98.00



Salada Mista

綜合沙律

(番茄, 生菜, 青瓜, 甘筍及洋蔥)

MIXED GREEN SALAD
(TOMATO, LETTUCE, CUCUMBER CARROT AND ONION)

\$70.00

Salada de Tomate

番茄沙律

TOMATO SALAD



\$70.00

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Ronções

SIDE DISH/伴 菜



Arroz de Tomate

番茄湯飯

TOMATO RICE

\$78.00

Vegetais Cozidos ou Salteados

清蒸 或 蒜香炒時蔬

STEAMED OR SAUTEED SEASONAL VEGETABLES

\$78.00



Batata a Murro

烤馬鈴薯

ROASTED POTATO

\$58.00

Batata Frita

炸薯條

FRENCH FRIES

\$48.00

Arroz Branco

白米飯

PLAIN RICE

\$28.00

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Sobremesas

Maçã Assada Com Gelado De Baunilha

香焗蘋果奶酥配香草雪糕 

ROASTED APPLE, CRUMBLES AND VANILLA ICE CREAM

\$80.00

DESSERT/甜品





Pudim de Ovos

雞蛋布甸

EGG PUDDING

\$55.00

Mousse de Chocolate e Azeite com Amendoas Salgadas e Raspa de Laranja

朱古力橄欖油慕斯配鹽焗杏仁及橙皮

CHOCOLATE MOUSSE WITH OLIVE OIL, SALTED ALMONDS AND ORANGE ZEST

\$80.00



Serradura

木糠布甸

SAWDUST PUDDING

\$60.00

Arroz Doce

葡式甜飯

PORTUGUESE SWEET RICE

\$55.00



若閣下有任何食物敏感或其他餐飲要求，請向餐廳職員查詢。
If you have any food allergy or dietary requirements, kindly contact our restaurant staff.

以上價格為澳門幣，需另加10% 服務費。
All prices are in Macau Patacas and are subject to 10% service charge.