

WHAT *the Frou!*

6TH EDITION



Frou Frou

JNcQUOI

COUVERT

NOZES PECAN CROCANTES DOCES COM FLOR DE SAL	9
CARAMELIZED PECAN NUTS WITH FLEUR DE SEL	

ENTRADAS STARTERS

SALADA DE PATO CROCANTE COM REBENTOS, TORANJA E ROMÃ	25
CRISPY DUCK SALAD WITH SPROUTS, GRAPEFRUIT AND POMEGRANATE	
SALADA DE PEPINO, COGUMELOS, COENTROS, MALAGUETA E AMENDOIM	13
CUCUMBER, BLACK FUNGUS, CORIANDER, CHILLI AND PEANUT SALAD	
TOSTA DE CAMARÃO TIGRE E SÉSAMO	35
TIGER PRAWN AND SESAME TOAST	
SPRING ROLL DE LEGUMES COM MOLHO DE AMEIXA	18
VEGETABLES SPRING ROLLS WITH PLUM SAUCE	
DUMPLING FRITO DE CAMARÃO, FRANGO E WASABI	21
FRIED DUMPLING WITH PRAWN, CHICKEN AND WASABI	
HAR GOW, DUMPLING DE CAMARÃO E CASTANHA DE ÁGUA	12
HAR GOW, PRAWN AND WATER CHESTNUT DUMPLING	
XIAO LONG BAO	12



PRATOS PRINCIPAIS
MAIN COURSES

RASCASSO A VAPOR AO ESTILO SICHUAN	55
SICHUAN STEAMED SCORPION FISH	
CAMARÃO AGRIDOCE	34
SWEET AND SOUR PRAWNS	
COSTELA DE WAGYU COM CITRINOS	62
CRISPY WAGYU SHORT RIB WITH CITRUS	
VACA SALTEADA COM PIMENTA PRETA	35
STIR FRIED BEEF WITH BLACK PEPPER	
PATO ASSADO CANTONÊS COM MOLHO DE AMEIXA	58
ROASTED CANTONESE DUCK WITH PLUM SAUCE	
NIAN GAO SALTEADO COM MOLHO XO E CARANGUEJO DE CASCA MOLE	34
NIAN GAO SALTEADO COM MOLHO XO E CARANGUEJO DE CASCA MOLE	
ARROZ NEGRO SALTEADO COM PORCO E CAMARÃO	36
STIR FRIED BLACK RICE WITH PORK AND PRAWN	

ACOMPANHAMENTOS
SIDES

ARROZ SALTEADO COM OVO	14
STIR FRIED RICE WITH EGG	
BOCK CHOY COM MOLHO DE OSTRA	19
BOK CHOI WITH OYSTER SAUCE	

SOBREMESAS DESSERT

BABA DE TUBARÃO	13
SHARK'S DROOL	
TARTE DE LIMÃO E YUZU MERENGADA	11
LEMON AND YUZU MERINGUE TART	
FRUTA TROPICAL	10
TROPICAL FRUIT	