

Bites

- \$4 each or 3 for \$10
- lemongrass carrot
- mixed jumpwater pickles
- smoky tofu & mushroom
- sweet & sour eggplant w/ spicy peanut

Small Plates

- linguica >> 8
portuguese country sausage - chilli cabbage - ginger - olive
- bacalhau >> 9
salt cod spread - olive - chilli - mint – bread

Noodles & Dumplings

- fat noodle - hand rolled rice noodle >> 14
mushroom & egg OR x.o. sauce
- potstickers >> 12
pork - shrimp - dill - black vinegar dipping sauce

Entrees to Share

- malay vegetable curry >> 16
seasonal vegetables - sweet potato - tofu puff - cashew curry
- porco balichang tamarind o >> 16
braised sweet & sour pork belly - tamarind - pineapple - pressed rice
- po kok gai a.k.a. Portuguese chicken >> 20
chorizo - olives - cabbage - potato - mild coconut curry - lemon
- piri piri chicken a.k.a. galinha a africana >> 24
char-grilled half bird - grilled potato - spicy "African" tomato peanut sauce
- raba-raba >> 12
seasonal greens - green papaya - mushroom exmargal (mackerel chutney)

Sides

- coconut rice >> 3
fried shallot – sesame

- papo seco >> 3
portuguese bread & butter

ARROZ GORDO (FAT RICE) >> 48

- Our namesake, Arroz Gordo, lit.: “substantial rice” is the celebratory dish of Macau. Reminiscent of paella, Arroz Gordo is a bountiful, home-style, layered rice dish usually prepared for family and friends on special occasions.

Jasmine rice laced with sofrito, chinese sausage, salted duck and topped with portuguese chicken thighs, char sui pork, linguiça sausage, fatty prawns, clams, tea eggs, croutons, assorted pickles and sauces

Finishing Up

- macau rice crisp >> 6
nori - sesame - pork floss – shallot caramel
- serradura >> 7
cream cheese mousse - guava - tea biscuit crumb