

SAVOY
signature





Nikkei

Chef Miguel Bértolo

AMUSE-BOUCHE

Grilled greater amberjack in seasoned dashi, microgreens

Lírio grelhado em dashi temperado, micro-ervas

OTSUKURI

Cured mackerel in spicy vinegar Ikura

Cavala curada em avinagrado spicy Ikura

NIGIRIZUSHI

Bluefin tuna nigiri

Nigiri de atum Bluefin

NIGIRIZUSHI

Lobster nigiri with head reduction

Nigiri de lavagante com redução das cabeças

GUNKAN

Oyster gunkan in dashi with sea bass

Gunkan de ostras em dashi e robalo

GUNKAN

Scallop gunkan dengaku with greater amberjack

Gunkan de vieiras dengaku e lírio

TAKIKOMI GOHAN

Kabayaki, grilled monkfish rice

Kabayaki, arroz de tamboril grelhado

KUDAMONO

Spring fruit and mille-feuille with tofu cream

Fruta primavera e mil-folhas com creme de tofu