



UMAMI

QUINTA DO LAGO

SWEET TREATS

Rice & Tapioca (vg) €13

Rice Dumplings, Black Sesame filling,
Kaffir Lime Infusion & Black Tea Tapioca

Recommended Tea: Tisana Ginger, Apple and Roses €4.5

Strawberry & Thai Basil €14

Fresh Strawberry Salad, Opta, Shiso
& Thai Basil Sorbet

Recommended Wine: Opta Colheita Tardia €10
Dão - Malvasia Fina

Vhalrona & Matcha €15

70% Dark Chocolate Cake, Schezuan
Crumble & Caramelized White Chocolate Ice Cream

Recommended Wine: Porto Croft LBV 2015 €9

Galangal & Yuzu €14

Mango & Galangal Pannacota,
Yuzu Gel & Passion Fruit Sorbet

Recommended Drink: Royal Tokaji 2018 €12.5
Hungary: Furmint, Hárslevelu, Muscat de Lunel

COCKTAILS

望む Hope €13

Nikka Days Whisky, Giffard Banana,
Coconut, Chocolate

ロイヤリティ Loyalty €13

Sake Junmai, Giffard Lychee, Yuzo, Orange Oil

コーヒー Umami Espresso Martini €14

Haku vodka infused with Cocoa Beans,
Caramel Coffee, Coffee Liqueur, Marshmallow

理由 Reason €13

Venakki Gin, Umeshu (plum), Arbequine oil

(V) - Vegetarian (VG) - Vegan

If you have a food allergy please ask our staff about the ingredients in each dish. In our kitchens we have procedures for handling food in order to guarantee the safety of our consumers, however we cannot guarantee at all that the products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or omission by third parties. All spirits & liquors 5 cl per serving. All prices in euros (€). VAT included at legal rates. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed. We have a complaints book.