



Sake Labo Presents

Casa Portuguesa

MEZZANINE LEVEL

17 Oct 2022 - 31 Dec 2022



VIVA AMIGOS



THANK YOU FOR VISITING Casa Portuguesa, a place where you can experience a true Portuguese 'celebração' – feast.

GROWING UP IN GUIMARÃES, A CITY IN PORTUGAL, I WAS INTRIGUED BY PORTUGUESE CUISINES and dreamed of a CULINARY CAREER. I honed my chops ALL AROUND THE COUNTRY, WORKING MY WAY UP TO A HEAD CHEF BEFORE BEING INVITED TO WORK IN SINGAPORE. WITH A PASSION FOR BRINGING THE DIVERSITY OF PORTUGUESE FLAVOURS TO YOU THROUGH MY COOKING, Casa Portuguesa IS ALSO A CELEBRATION OF MY CULINARY LINEAGE FROM MY MOTHERLAND.

THIS pop-up menu IS CURATED TO BE REMINISCENT OF A SOJOURN IN PORTUGAL. EXPECT DISHES THAT ARE PLAYFUL AND BOLD, WITH INSPIRATIONS FROM NATIVE CULINARY TECHNIQUES, ALL PAIRED WITH PORTUGUESE WINES HANDPICKED BY MATTHIEU DELAUNAY OF COLHEITAS, SINGAPORE'S LEADING PORTUGUESE WINE PURVEYOR.

I HOPE YOU WILL ENJOY THE CULTURAL GASTRONOMY THAT AWAITS.

Welcome to Casa Portuguesa!

Tiago Martins

Small Plates To Share



SOPA DE PEIXE

PORTUGUESE FISHERMAN'S SOUP SERVED WITH BARRAMUNDI

~~\$14~~

AMEIJOAS A BOLHAO PATO

CLAMS SIMMERED IN WHITE WINE AND SEAFOOD STOCK

~~\$16~~

COGUMELOS COM CHOURICO PICANTE

WHITE BUTTON MUSHROOMS SAUTEED WITH SPICY
PORTUGUESE CHORIZO, GARLIC AND OLIVE OIL

~~\$18~~

OUOS MEXIDOS COM ESPARGOS E CHOURICO

SCRAMBLED EGGS WITH ASPARAGUS AND PORTUGUESE CHORIZO

~~\$18~~

PASTEIS DE BACALHAU *Casa Portuguesa*

PORTUGUESE SALTED CODFISH FRITTERS (5 PCS)

~~\$22~~

SALADA DE POLVO

A COLD SALAD OF SLICED OCTOPUS TOSSED IN RED/GREEN PEPPERS,
ONIONS AND PORTUGUESE VINAIGRETTE

~~\$22~~

CAMARÕES TEMPURA

PLUMP AH HUA KELONG PRAWNS BREADED AND TEMPURA
A LA PORTUGUESE STYLE (4 PCS)

~~\$25~~

Casa Portuguesa
CHEF'S SIGNATURE

PRICES SUBJECT TO 7% GST AND SERVICE CHARGE



Seafood To Share

Codfish in this menu are cured and unsalted using traditional Portuguese method. Bones may be found.

POLVO Á LAGAREIRO

GRILLED whole octopus leg served with baby potatoes

~~\$35~~

BACALHAU Á BRAS

Shredded salted codfish tossed with scrambled eggs and fried potatoes

~~\$35~~

BACALHAU Á LAGAREIRO

Oven baked codfish loin served with roasted baby potatoes

~~\$35~~

BACALHAU Á NARCISA *Casa Portuguesa*

Codfish loin served with stewed peppers and crispy potato chips

~~\$35~~

ARROZ DE MARISCO *Casa Portuguesa*

Portuguese style soup "risotto" cooked in seafood stock with Ah Hua Kelong prawns, mussels, clams and scallop

~~\$45~~

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Meat To Share

CARNE DE PORCO Á ALENTEJANA *Casa Portuguesa*

A SAVOURY JUXTAPOSITION OF SAUTEED PORK, POTATO CUBES AND CLAMS

\$32

"PICA-PAU" COM BATATA AOS CUBOS

LITERALLY TRANSLATED INTO "WOODPECKER", GRILLED BEEF CUBES TOSSED WITH SAUTEED POTATO CUBES

\$32

STEAK PORTUGUESA *Casa Portuguesa*

A LISBON-TO-PORTO CLASSIC PORTUGUESE GRILLED TENDERLOIN (220GM) STEAK SERVED WITH SUNNY SIDE UP, "AIRY" FRIES

\$58

CHOICE OF CREAMY GARLIC WINE SAUCE OR SPICY PIRI PIRI SAUCE

Dessert

PASTEIS DE NATAS *Casa Portuguesa*

FRESHLY BAKED TRADITIONAL PORTUGUESE EGG TARTS (2 PCS)

\$6

LEITE CRÈME

MILK CUSTARD TOPPED WITH CARAMELISED SUGAR

\$6

MOUSSE DE CHOCOLATE CLASSICO

OLD FASHION CHOCOLATE MOUSSE IN A JAR SERVED WITH FRESH BERRIES

\$6

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The WINE LIST

BRANCO (WHITES)

NIPOORT Næt COOL BRANCO 2019 (1L) *Vinho Verde* \$95

A funky and innovative concept initiated by Nipoort to create a light and easy to drink wine typical of this region. The "cloudiness" is due to the second fermentation of residual sugar and fine lees taking place inside the bottle.

NIPOORT TIARÀ 2018 *Douro* \$110

The Tiarà is a light white wine whose elegance, firm grip and vibrant energy bear witness to its heritage: high-altitude sites planted with Códexa do Larinho vines older than 60 years. As it is fermented with natural yeasts, the wine retains its fresh and elegant character.

NIPOORT Redoma Reserva Branco 2020 *Douro* \$140

One of Nipoort's classics, the wine comes from vineyards which are more than 80 years old at an altitude of 600 metres above sea level. The best barriques were selected for the wine's maturation in order to guarantee minerality and complexity.

NIPOORT CARACOLETE 2015 *Bairrada* \$140

The Caracolete is a wine which is produced from old vines and fermented spontaneously in small batch and long fermentation with skin contact without oak contact. Perfect food wine.

Definido Vinhas Velhas Branco 2019 *DAO* \$170

Made by Carlos Raposo the former head winemaker at Nipoort, this wine has complex notes of sea breeze, seaweed and white flowers. Tense and vibrant in the mouth, slightly unctuous, with great acidity, & a lot of elegance and complexity.

The WINE LIST

TINTO (REDS)

NIEPOORT VERTENTE 2016 *Douro*

\$90

A wine of incredible elegance and complexity, it masterfully combines the fruitiness and concentration of Douro wines with the freshness typical of Niepoort's winemaking philosophy, resulting in bouquet of plums and a lovely balance, with enjoyable acidity leading to a long finish.

Conceito Legítimo 2016 *Douro*

\$95

An equal blend of three different cépage of native grapes from 40-year old vines, the wine has medium tannins and high acidity with expressive bouquet of black fruits and a balanced finish.

Barão de Uilar Grande Reserva 2008 *Douro*

\$160

Unified in the new Barão de Uilar winery, founded in 2008 in Santa Comba da Uilarça, in the heart of Douro Superior, this is a classic full bodied red with ripe red fruits aroma and sweet tannins from new French oak.

Dominó Salão Frio 2016 *Alentejo*

\$110

Using field blend from old vines in Portalegre sub region, scented red cherry and currant gives way to flowers and spice. Mineral-sluiced acidity makes for a fine, persistent, very long palate.

Antonio Madeira Vinhas Velhas 2017 *DAO*

\$120

A terroir-driven biodynamic wine, mineral aromas and flavours of fresh black forest fruits gives way to great structure with hints of vegetal nuances, small flowers and pine needles. An elegant and well structured red to pair with meats.

Niepoort Poerinho 2015 *Bairrada*

\$140

The Baga grape, a specialty of the Bairrada region, is traditionally known for its tannins. Here, in the hands of Dirk Niepoort from the Douro, it reveals a rounded, smoother character. Crisp, light and juicy, it is a perfect complement to food.

The WINE LIST

FORTIFIED

Glass(75ml) / Bottle

JUSTINO'S BOAL 1996 *(Madeira)*

\$29 / \$200

DALUA COLHEITA PORT 1995 *(Port)*

\$25 / \$170

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