



*Welcome to Don Alfonso 1890 at Palazzo Versace Macau  
Our philosophy of Italian cuisine is deeply rooted in family traditions  
and the rich culinary heritage of Sorrento, Italy.*

*Inspired by Chef Alfonso Iaccarino, we pay homage to the cultures, values and traditions  
of south of Italy to create a multi-sensory dining experience,  
while also practicing and advocating sustainability.*

*Out of a profound respect for this philosophy, our Chef Federico Pucci chooses  
the freshest seafood and the most premium meats carefully sourced  
from selected suppliers who provide the best quality products available,  
including ingredients from the Don Alfonso organic farm  
– Le Peracciole – in Italy.*

*Don Alfonso cuisine born from the land, will continue to advocate  
and implement practices out of a deep respect for our environment  
promoting to create better awareness for the food and beverage industry.*

歡迎光臨 Palazzo Versace 澳門的當奧豐素 1890  
我們堅守意大利家庭美食的傳統，致力傳承索倫托豐富的烹飪文化精髓。

在傳奇名廚 Alfonso Iaccarino 的啟發下，餐廳傾力打造多感官用餐體驗  
向意大利南部的文化、價值及傳統致敬，並落實可持續發展理念。

為貫徹餐廳的餐飲宗旨

Federico Pucci 主廚特從意大利當奧豐素自家有機農場 Le Peracciole  
搜羅時令新鮮果蔬。

我們亦與優質食材供應商合作，臻選新鮮海鮮和頂級肉類。

當奧豐素佳餚美饌，皆源於土地，我們對大自然心懷敬仰  
未來將繼續堅守負責理念，引領餐飲行業的可持續發展。



## Menu White Truffle

### *Ostrica e Tartufo*

*Gillardeau Oyster Tartar, Potato, Oscietra Caviar and White Truffle*  
法國吉拉多生蠔、薯仔泡沫、魚子醬及白松露



### *L'Astice Blu Bretonne*

*Brittany Blue Lobster, Cauliflower and White Truffle*  
意式布列塔尼藍龍蝦、椰菜花及白松露



### *Eliche di Gragnano*

*Eliche Pasta with Red Prawn from Mazara del Vallo, Burrata and White Truffle*  
那不勒斯螺旋意大利麵配紅蝦、布拉塔芝士及白松露



### *Tagliolini al Tartufo Bianco*

*Handmade Tagliolini Pasta with Parmigiano Reggiano,  
Tangerine Peel 15 Years and White Truffle*  
手工意大利麵配帕瑪森芝士、15年陳皮及白松露



### *L'Amadai*

*Amadai Tilefish with Beetroot and White Truffle*  
甘鯛配紅菜頭及白松露



### *Filetto alla Rossini*

*"Oberto" Fassona Beef Rossini Style with White Truffle*  
意大利法索里牛柳配鴨肝及白松露



### *Soufflé alla Nocciola e Tartufo*

*Hazelnut Soufflé and White Truffle*  
白松露榛子梳乎里

**\$2888**

**Wine Pairing +\$1088**

**搭配餐酒 +\$1088**

Please inform our service staff of any food allergies or dietary requirements.

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。

All alcoholic beverages contain an alcohol concentration of more than 1.2%." All prices are in MOP, subject to 10% service charge.

“所有酒精飲料的酒精濃度達百分之一點二以上。所有標價均以澳門元為單位，並需加收 10%的服務費。