



A La Carte Menu with Chef Alfonso Iaccarino

Ricciola Affumicata

Smoked Yellowtail, Garlic Mayonnaise and Yogurt Sauce

煙燻油甘魚配蒜味蛋黃醬及乳酪汁

Mop328



L'Astice Blu Bretonne

Brittany Blue Lobster with Artichoke

意式布列塔尼藍龍蝦配洋薊

Mop588



Spaghetti alla Nerano

Spaghetti with zucchini, basil and Provolone cheese

意大利麵配翠玉瓜、羅勒及芝士

Mop288



Vesuvio di Rigatoni

Rigatoni Pasta with Organic Tomato sauce, Mozzarella, Iberico Pork and Peas

粗管麵配西班牙黑毛豬肉醬、有機番茄醬、馬蘇里拉芝士及豆

Mop428



Rombo

Wild Turbot, Roasted Leek, Honey Bean and Buffalo Mozzarella

野生多寶魚配韭蔥、蜜豆及馬蘇里拉芝士

Mop488



Agnello

Baby Lamb from Aveyron with Morel Mushroom and Lardo di Colonnata

香煎法國羊仔肉配羊肚菌

Mop528



Souffle al Limone

Lemon soufflé with Limoncello Ice cream

檸檬梳乎厘配檸檬車露雪糕

Allow 20 minutes for preparation 需 20 分鐘製作

Mop228

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 prices are in MOP, subject to 10% service charge.

所有標價均以澳門元為單位，並需加收 10% 的服務費。