



Menu di Natale

Carpaccio di Scampi e Caviale

Scampi Langoustine Carpaccio and Kristal Caviar

生腌海螯蝦配晶鑽魚子醬



Astice Blu

Brittany Blue Lobster, Artichoke and Black Truffle

意式布列塔尼藍龍蝦配洋薊及黑松露



Linguine ai Gamberi Rossi

Artisanal Linguine with Red Prawn and Burrata

意大利扁面配紅蝦及布拉塔芝士



Tortellini in Brodo

Tortellini with Traditional Consommé Broth and Black Truffle

傳統意式清湯小雲吞配黑松露



Pescato del Giorno e Tartufo Bianco

Catch of the Day with Potato, Chives and White Truffle

是日海鮮配薯仔、韭蔥及白松露

Additional Course (Supplement \$488) 另加菜式 (需額外付加\$488)



Filetto di Wagyu

Wagyu Beef Tenderloin with Beef Terrine and Black Truffle

和牛里脊配牛肉凍派及黑松露



Lampone e Cioccolato

Chocolate Mousse, Raspberry and Mint

巧克力慕斯、樹莓及薄荷



Panettone Don Alfonso

Artisanal Don Alfonso Panettone with Limoncello Custard Cream

當奧豐素聖誕蛋糕配檸檬車露忌廉

\$1688 Per Person 一位

Wine Pairing +\$888

搭配餐酒 +\$888

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。

The listed alcoholic beverages contain an alcohol concentration of more than 1.2%. 餐牌內酒精飲料的酒精濃度達百分之一點二以上。

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。