



Menu di Capodanno
31st December 2025

Ostrica, Patate e Caviale

Gillardeau Oyster with Potato Foam and Kristal Caviar
法國吉拉多生蠔配薯仔泡沫及晶鑽魚子醬



Scampo

Scampo Langoustine, Jerusalem Artichoke and Pomegranate
生腌海螯蝦配洋薑及石榴

Additional 3 Grams of White Truffle \$388 配 3 克白松露需額外付加 \$388



Linguine ai Ricci di Mare

Artisanal Linguine Pasta with Sea Urchin
意大利扁面配海膽



Risotto al Tartufo Bianco

Risotto with White Truffle and Parmigiano Reggiano Vacche Rosse
白松露意大利飯配帕瑪森芝士

Additional Course (Supplement \$588) 另加菜式 (需額外付加\$588)



Gamberi Rossi, Burrata, Lenticchie e Cotechino

Mazara del Vallo Red Prawns, Burrata Cheese, Lentils and Cotechino Sausage
西西里紅蝦、布拉塔芝士、扁豆及煙燻豬肉腸



Cervo alla Rossini

Venison Tenderloin "Rossini" Style with Black Truffle
意式鹿肉里脊配鴨肝及黑松露



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
當奧豐素蛋糕配檸檬車露忌廉

\$2288 Per Person 一位

Wine Pairing +\$988

搭配餐酒 +\$988

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。