



Menu di Capodanno
Available on 31st December 2024

Ostrica, Abalone e Caviale

Gillardeau Oyster with Abalone and Kristal Caviar

法國吉拉多生蠔、鮑魚、魚子醬

NV Ca'del Bosco Franciacorta Cuvée Prestige 'Edizione 45' Brut, Lombardy



Astice Blu

Brittany Blue Lobster, Potato Foam, Wild Mushroom and Black Truffle

意式布列塔尼藍龍蝦、薯仔泡沫、蘑菇及黑松露

2020 Ornellaia 'Poggio alle Gasse dell'Ornellaia' Tuscany IGT



Pasta Mista e Ricci di mare

Assorted Pasta Selection with Sea Urchin

意大利麵湯配海膽

2023 Umani Ronchi 'Centovie' Colli Aprutini Rosato, Abruzzo



Risotto al Tartufo Bianco e Parmigiano Reggiano

Risotto with White Truffle and Parmigiano Reggiano

白松露意大利飯配帕瑪森芝士

2019 Marchesi di Barolo 'Roccheri' Nebbiolo d'Alba DOC, Piedmont



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

2019 Idda by Gaja & Graci Etna Rosso DOC, Sicily



Cervo alla Rossini

Venison Tenderloin "Rossini" Style with Black Truffle

意式鹿肉里脊配鴨肝及黑松露

2014 Tenuta San Leonardo 'San Leonardo' Vigneti delle Dolomiti IGT, Alto-Adige



Il Gianduiotto

Gianduia Chocolate Tribute

意大利榛子朱古力

2021 Donnafugata 'Ben Ryè' Passito di Pantelleria DOC



Panettone Don Alfonso

Artisanal Don Alfonso Panettone with Limoncello Custard Cream

當奧豐素蛋糕配檸檬車露忌廉

\$2688

Wine Pairing +\$1488

搭配餐酒 +\$1488

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。