



Menu di Natale a Pranzo
Available on 24 & 25 December 2024

Polpo, Patate e Tartufo

Octopus Terrine, Potato and Black Truffle

八爪魚凍派、薯仔及黑松露

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

OR 或

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

(需額外付加\$228) (Supplement \$228)

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



Tagliolini al Tartufo Nero

Handmade Tagliolini Pasta with Parmigiano Reggiano and Black Truffle

手工意大利麵配帕瑪森芝士及黑松露

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

Additional Course (Supplement \$328)

另加菜式 (需額外付加\$328)



Pasta Mista e Gamberi Rossi

Assorted Pasta Selection with Red Prawn and Burrata

意大利麵湯配紅蝦及布拉塔芝士

2023 Umani Ronchi 'Centovie' Colli Aprutini Rosato, Abruzzo

OR 或

Tortellini in Brodo

Tortellini with Traditional Consommé Broth and Black Truffle

傳統意式清湯小雲吞配黑松露

2019 Idda by Gaja & Graci Etna Rosso DOC, Sicily



Pescato del Giorno all'Acqua Pazza

Catch of the Day, Shellfish Broth and Deconstructed Acqua Pazza

是日海鮮配貝殼類海鮮及特色拿波里魚湯

2018 Paraschos Ribolla Gialla Venezia Giulia IGT, Friuli-Venezia Giulia

OR 或

Controfiletto di Wagyu

Wagyu Beef Sirloin from Japan with Beef Terrine and Black Truffle

日本和牛西冷、牛肉凍派及黑松露

(需額外付加\$228) (Supplement \$228)

2021 Gaja Ca'Marcanda 'Magari' Tuscany IGT



Il Gianduiotto

Gianduia Chocolate Tribute

意大利榛子朱古力

2008 Isole e Olena VinSanto del Chianti Classico DOC, Tuscany

\$888

Wine Pairing +\$588

搭配餐酒 +\$588

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。



Menu di Natale
Available on 24 & 25 December 2024

Carpaccio di Scampi e Caviale

Scampi Langoustine Carpaccio and Kristal Caviar
生醃海螯蝦配魚子醬

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 Gazze' dell'Ornellaia' Tuscany IGT



Pasta Mista e Gamberi Rossi

Assorted Pasta Selection with Red Prawn and Burrata
意大利麵湯配紅蝦及布拉塔芝士

2023 Umani Ronchi 'Centovie' Colli Aprutini Rosato, Abruzzo



Tortellini in Brodo

Tortellini with Traditional Consommé Broth and Black Truffle
傳統意式清湯小雲吞配黑松露

2019 Idda by Gaja & Graci Etna Rosso DOC, Sicily



Amadai e Tartufo Bianco

Wild Catch Amadai with Cabbage and White Truffle
野生甘鯛伴椰菜及白松露

2018 Paraschos Ribolla Gialla Venezia Giulia IGT, Friuli-Venezia Giulia

Additional Course (Supplement \$328)

另加菜式 (需額外付加\$328)



Controfiletto di Wagyu

Wagyu Beef Sirloin from Japan with Beef Terrine and Black Truffle
日本和牛西冷、牛肉凍派及黑松露

2021 Gaja Ca'Marcanda 'Magari' Tuscany IGT



Il Gianduiotto

Gianduaia Chocolate Tribute
意大利榛子朱古力

2008 Isole e Olena VinSanto del Chianti Classico DOC, Tuscany



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

\$1888

Wine Pairing +\$1088

搭配餐酒 +\$1088

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