



Menu la Tradizione

L'orto biologico

*Organic vegetables, horseradish ice cream with mushroom raviolini,
honey and vinegar sauce*

有機蔬菜、辣根雪糕配蘑菇意式餃子及蜂蜜醋汁



Anatra

Duck, hazelnut, pomegranate reduction and celeriac puree

鴨胸、榛子、濃縮石榴汁及芹菜根蓉



Mafaldina

Hand made mafalda, pork Genovese and assorted mushrooms

手工製波浪麵、拿波里肉醬及雜錦蘑菇



Cernia, patate e zafferano

Wild Grouper glazed with saffron, taggiasche olives

and various consistency of potatoes

野生石斑魚配藏紅花、意大利橄欖及雜錦薯仔

OR 或

L'agnello

Baby lamb with eggplant, Tropea onion chutney and Mediterranean flavour

地中海風味羊仔肉配茄子及意大利紅蔥頭醬



La riscoperta della sfogliatella

The rediscovery of pastry sfogliatella

拿波里千層貝殼酥

\$1488

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。

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 Degustazione

Spiedino di astice blu bretone

Brittany blue lobster and buffalo mozzarella skewer with destructured Bellini

意式布列塔尼藍龍蝦水牛芝士串



Vitello tonnato

Piemontese veal, Mediterranean tuna tartar, Kristal caviar

and capers from Punta Campanella

意大利牛仔肉、地中海吞拿魚他他、晶鑽魚子醬及意大利酸豆



Bottoni di seppia con gamberi rossi

Cuttlefish button pasta with Sicilian red prawn, spicy pumpkin broth and ginger carrot puree

墨魚餃子釀西西里紅蝦配辣南瓜湯及薑味甘筍蓉



Paccheri

Paccheri, Cacciucco reduction and assorted seafood

意式海鮮燴水管麵



Pescato del giorno con erbe mediterranee

Catch of the day with mediterranean herbs, razor clams and Kristal caviar

是日海鮮配地中海香草、蠔子及晶鑽魚子醬

OR 或

Filetto in crosta di pane

“Alexandre Polmard Heritage Selection” beef tenderloin and guanciale in bread crust,

with chili tomato and “salsa verde”

麵包焗法國波瑪牛柳和豬臉頰、辣番茄及意大利青醬



Il nostro tiramisù

Our tiramisù

提拉米蘇

\$2088

Wine Pairing +\$1088

搭配餐酒 +\$1088

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