

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

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L'Uovo Burrata foam, Slow cooked Egg and Black Truffle 泡沫水牛芝士、慢煮流心雞蛋及黑松露

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Eliche di Gragnano Eliche pasta from Gragnano, Pigeon ragout, Parmigiano foam and seasonal Mushrooms 螺旋意大利麵伴炖乳鴿肉醬配帕瑪森芝士泡沫及蘑菇 (Add black truffle \$228) (額外附加黑松露 \$228)

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Cernia, Patate e Zafferano Red spotted Grouper glazed with Saffron, Taggiasche olives and Various consistency of Potatoes 東星斑配藏紅花汁、意大利橄欖及雜錦薯仔

OR 或

L'Agnello

Baby lamb with 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

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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

Menu La Tradizione is limited to entire table 此套餐供整桌客人享用

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 alcoholic beverages contain an alcohol concentration of more than 1.2%." All prices are in MOP, subject to 10% service charge. "所有酒精飲料的酒精濃度達百分之一點二以上。所有標價均以澳門元為單位,並需加收 10%的服務費。



Menu Degustazione

L'Astice Blu Bretone Brittany blue Lobster, Mushroom, Potato and Black Truffle 意式布列塔尼藍龍蝦配蘑菇、薯仔及黑松露

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Vitello Tonnato Piemontese veal, Mediterranean Tuna Tartar, Kristal caviar with Capers from Punta Campanella 意大利牛仔肉、地中海呑拿魚他他、晶鑽魚子醬及意大利酸豆

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Tagliolini al Tartufo NeroHandmade Tagliolini Pasta with Black Truffle手工製意大利麵配黑松露

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Paccheri Paccheri, Cacciucco reduction and seasonal Seafood 意式海鮮燴水管麵

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Pescato del giorno con Erbe Meditarranee Catch of the day with Mediterranean herbs, Razor clams and Caviar 是日海鮮配地中海香草、蟶子及魚子醬

OR 或

Filetto in crosta di pane "Oberto" Fassona Beef Tenderloin and Guanciale in bread crust with chili Tomato and "salsa verde 麵包焗意大利法索里牛柳和豬臉頰、辣番茄及意大利青醬

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Il nostro Tiramisu' Our Tiramisu' 提拉米蘇

\$2088 Wine Pairing +\$1088 搭配餐酒 +\$1088

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