

澳门味道
匠心传奇

TASTES OF MACAU
ARTISANS OF FLAVOR



主厨 Luca Signoretti 意式风情美馐
Chef Luca Signoretti's Italian Degustation Menu

腌法松尼牛肉片

Carpaccio di Manzo "Fassone"

腌生牛肉片, 时令蔬菜, 拉斯帕杜拉起司
Marinated Beef Carpaccio, Seasonal Vegetables, Sfoglie di Formaggio Raspadura
Tenuta delle Terre Nere Etna Bianco, Sicily 2020

章鱼土豆

Polipo e Patat

烤章鱼, 土豆, 橄榄, 水瓜柳
Grilled Octopus, Potato, Olives and Capers

祖传焗烤千层面

Millefoglie di Lasagna della Nonna

烤千层面配肉酱, 白酱, 帕马森起司
Baked Lasagna with Bolognese, Bechamel, Parmesan

香煎牛里脊肉

Filetto di Manzo al Timo

香煎牛里脊肉配百里香酱
Pan-Seared Beef Tenderloin with Thyme Scented Sauce
Boroli, Barolo, Piedmont 2015

牙鱼

Legine Australe

慢煮“冰川51”巴塔哥尼亚牙鱼
Poached Patagonian Toothfish Glacier 51

提拉米苏

Tiramisù

澳门元 1,388 每位
MOP per person

美酒搭配每位澳门元300
Wine pairing MOP 300 per person

所有价格均以澳门元计算, 并附加10%服务费。如对任何食物有过敏反应, 请于点餐前通知服务团队。

All prices are in MOP and subject to a 10% service charge.

Please inform the service team of any food allergy or dietary requirements prior to ordering.