

我們的可持續海產選購優先考慮經過國際機構認證的海鮮，包括MSC 海洋管理委員會、ASC 水產養殖管理委員會、GAA全球水產養殖聯盟—BAP最佳水產養殖規範、GLOBAL G.A.P.水產養殖驗證及其他標準。

我們積極減少食物浪費，以一次性塑膠替代品為外帶包裝，以降低碳足跡。

我們現已全面使用走地雞蛋。



素食

不含肉類或海鮮



可持續海鮮

選取可持續方式捕撈或養殖的海鮮，維護海洋生物多樣性及生態系統，守護海洋福祉，以及依賴漁業的社區生計

Our sustainable sourcing guidelines for seafood prioritize seafood certified by international bodies such as MSC, ASC, Global Aquaculture Alliance (BAP), the GLOBAL G.A.P Aquaculture Certification and other standards.

We actively work to reduce our food waste and offer alternatives to single-use plastic for takeaway packaging.

We are committed to using free-range eggs exclusively.



Vegetarian

Contains no meat or seafood



Sustainably-sourced seafood

Seafood that is either caught or farmed in ways that consider the long-term vitality of harvested species and the well-being of the oceans, as well as the livelihoods of fisheries-dependent communities



生蠔&魚子醬 OYSTERS & CAVIAR

W3高級奧西特拉鱘魚子醬

W3 Superior Oscietra Caviar 30g

小薄餅，傳統配料

Blinis, Traditional Condiments

988

法國吉拉多生蠔

Gillardeau Oysters

肉質豐富，味道適中，脆口和味道持久

Meaty, Balance Between the Sweetness and Salinity,

Crunchy and Long Lasting Taste

隻

each

98

半打

half dozen

568

法國大衛赫夫生蠔

David Hervé Speciale Oysters

飽滿紮實，獨特的鮮甜蓋過了強烈的鹹味，餘韻悠長

Plump and Firm, Distinct Sweetness Overrides Sharp Saltiness

隻

each

78

半打

half dozen

448

薄餅 PIZZA

A 意大利風乾火腿薄餅 Culatello

無花果，塔雷吉歐芝士，意大利黑醋

Figs, Taleggio, Balsamic

208

意式漁夫薄餅 Frutti di Mare

貝類海鮮，香脆蒜片，香草

Shellfish, Crispy Garlic, Oregano

208

A 風乾豬面頰肉薄餅 Guanciale

低溫慢煮蛋，松露忌廉

Slow-cooked Egg, Truffle Cream

208

白色芝味薄餅 Bianca

新鮮番茄，巴馬火腿

Fresh Tomato, Parma Ham

188

意大利辣肉腸薄餅 Diavola

莫索里拉芝士，辣肉腸

Mozzarella, Spicy Salami

188

五式芝士薄餅 Five Cheese

戈貢佐拉藍芝士，塔雷吉歐芝士，巴馬臣芝士，莫索里拉芝士，布拉塔芝士

Gorgonzola, Taleggio, Parmigiano Reggiano, Mozzarella, Burrata

188

瑪格麗塔薄餅 Margherita

聖馬扎諾番茄，莫索里拉芝士，羅勒

San Marzano Tomato, Mozzarella, Basil

168

*提供無麩質選項 Gluten-free Options Available

前菜 APPETIZERS

開胃菜拼盤

Selection of Antipasti

意大利火腿和芝士

Italian Cold Cuts and Cheese

228

A 意式生牛肉薄片

Fassona Beef Carpaccio

成熟酸豆，巴馬臣芝士，酸紅洋蔥

Caperberries, Parmigiano Reggiano, Pickled Red Onions

188

火箭菜沙律配風乾鴨胸

Rocket Salad with Cured Duck Breast

無花果油醋醬，山羊芝士，琥珀核桃

Fig Vinaigrette, Goat Cheese, Candied Walnuts

178

A 原種番茄配布拉塔芝士

Burrata Cheese and Tomato

羅勒調味醬，意大利陳年黑醋

Basil Condiment, Aged Balsamic

158



意式金頭鯛薄片

Gilthead Seabream Crudo

慢煮西洋梨，柑橘莎莎醬，手指檸檬

Poached Pear, Salsa Agli Agrumi, Citrus Caviar

218

A 奧羅拉凱撒沙律

Aurora Caesar Salad

羅馬生菜芯，蒜香面包粒，脆煙肉

Romaine Heart, Garlic Croutons, Crispy Bacon

138

另配

Supplementary:

大蝦 / 雞胸肉 / 煙三文魚

King Prawn / Chicken Breast / Smoked Salmon

68 / 58 / 58

地中海風味香煎魷魚和虎蝦

Mediterranean Sautéed Calamari and Prawns

紅甜椒，羅勒，烤松子

Piquillo Peppers, Basil, Toasted Pine Nuts

268



香烤八爪魚

Grilled Octopus

油封薯仔，京蔥，青辣椒醬

Confit Potato, Leeks, Chili Condiment

258



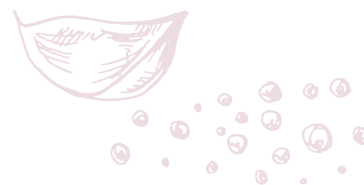
龍蝦濃湯

Creamy Lobster Soup

貝類慕絲意式雲吞，法國艾斯佩雷辣椒

Shellfish Mousse Ravioli, Espelette Pepper

138



廚師推介 CHEF'S RECOMMENDATION



可持續發展海鮮

SUSTAINABLY-SOURCED SEAFOOD



素食 VEGETARIAN

請告知您的服務員關於任何食物過敏或餐飲限制。價格以澳門幣計算並需加收10%服務費。

Please inform our service staff if you have any food allergies or dietary requirements. All prices are in MOP and subject to a 10% service charge.

主菜 MAIN COURSES

🐟 焗波士頓龍蝦 458

Thermidor-style Baked Lobster

芥末籽, 白蘭地, 白汁
Grainy Mustard, Brandy, Bechamel

🐟 烤焗金頭鯛 328

Grilled Gilthead Seabream

煙燻甜椒, 風乾番茄
Smoked Bell Peppers, Sun-dried Tomatoes

🐟 烤焗挪威三文魚 268

Grilled Norwegian Salmon

烤有機時蔬, 意大利香芹醬
Roasted Organic Vegetables, Gremolata

🍷 意式風味烤雞(全隻) 468

Classic Herb Roasted Chicken (Whole)

香辣番茄醬, 油浸香蒜
‘Diavola’ Sauce, Garlic Confit
(需時約40分鐘 Cooking time around 40 minutes)

香草烤羊架 300克 388

Herb-crusted Rack of Lamb 300g

紐西蘭草飼
Grass-fed, New Zealand

🍷 帶骨和牛肉眼 1,000克 1,688

Bone-in Prime Wagyu Beef Ribeye 1,000g

美國南加州
Brandt Beef, Southern California USA
(需時約40分鐘 Cooking time around 40 minutes)

🍷 和牛前腰脊肉 300克 888

Wagyu Beef Striploin 300g

美國西北部
Gold Grade, Snake River Farm, Idaho USA

黑安格斯特級牛肉眼扒 300克 688

Prime Black Angus Beef Ribeye 300g

美國西南部
Creekstone Farms, Southwestern USA

牛柳肉 250克 588

Beef Tenderloin 250g

紐西蘭草飼
Gress-Fed, Ocean Beef, New Zealand

🌿 配菜 Side Dishes

烤波多貝羅大蘑菇 Grilled Portobello Mushrooms 78

香烤時令蔬菜 Grilled Assorted Vegetables 78

焗椰菜花配芝士 Baked Cauliflower with Cheese 78

蒜香橄欖炒西蘭花苗 Sautéed Broccolini with Garlic and Olives 68

黑松露薯蓉 Truffled Mashed Potato 68

意粉及燴飯 PASTA & RISOTTO

🍷 🐟 龍蝦扁意大利麵 308

Creamy Lobster Linguine

波士頓龍蝦, 羅勒, 橄欖
Half Boston Lobster, Basil, Olives

🐟 藏紅花燴飯配甜蝦 258

Saffron Risotto and Sweet Prawn

貝類蛋黃醬, 辣椒油
Shellfish Mayo, Chili Oil

🍷 牛肋肉意式雲吞 228

Shortrib Agnolotti

焦糖洋蔥, 黑松露
Caramelized Onion, Black Truffle

🐟 海洋寶石鮮蝦意大利餃 218

Ocean Gem Shrimp Ravioli

甲殼類海鮮醬, 海鮮汁
Condimento Di Crostacei, Seafood Sauce

肉醬寬條麵 198

Fettucine alla Bolognese

伊比利豬肉醬, 聖馬扎諾番茄, 巴馬臣芝士
Ibérico Pork Ragu, San Marzano Tomato, Parmigiano Reggiano

蜆肉扁麵 188

Linguine alle Vongole

蒜香脆片, 蜆肉, 番茜
Crispy Garlic, Clams, Parsley

🌿 黑松露野菌意式燴飯 208

Mushroom and Truffle Risotto

野菌, 巴馬臣芝士
Wild Mushrooms, Parmigiano Reggiano

甜品 DESSERTS

🍷 提拉米蘇 Classic Tiramisu 128

馬斯卡彭芝士, 特濃咖啡, 咖啡甜酒
Mascarpone Cheese, Espresso, Kahlua

意式檸檬撻 Limoncello Lemon Tart 108

野莓雪葩, 青檸
Berries Sorbet, Lime

榛子忌廉脆卷 Hazelnut Cannoli 108

乳清芝士, 烤榛子
Ricotta Cheese, Toasted Hazelnut

意式橙香奶凍 Orange Panna Cotta 98

焦糖開心果, 柑橘果醬, 粉紅胡椒薄脆
Caramelized Pistachios, Mandarin Confit, Pink Pepper Tuile

🍷 朱古力心太軟 Chocolate Lava Cake 98

馬達加斯加雲呢拿雪糕, 黑朱古力醬
Madagascar Vanilla Ice Cream, Dark Chocolate Sauce