

Specials of the month /本月推介

Following Don Alfonso's philosophy we offer you this special selection created using only the best produce available, strictly following it's seasonality

遵循當奧豐素的烹飪理念，我們為您提供僅使用最好的食材製作精選菜餚，並嚴格遵循季節性推薦

Garciofo alla giudia con capesanta e salsa tartara

Deep-fried crispy artichoke with seared scallop and “Tartar” sauce

炸朝鮮薊配煎帶子伴塔塔醬

\$250

Zuppa di cavolfiore, gallinacci e pane alle erbe

Cauliflower soup with Chanterelle mushrooms and Italian herb bread crumbs

椰菜花湯配蘑菇伴意大利香草麵包糠

\$180

Tagliatelle al burro e tartufo nero

Tagliatelle pasta in butter sauce with black truffle

特色意粉配牛油汁伴黑松露

\$300

Pizza al tartufo nero

Pizza with Mascarpone and Mozzarella cheese topped with black truffle

黑松露芝士薄餅

\$300

Trancio di dentice all'acquapazza

Red snapper in “acquapazza” sauce with seasonal vegetables

紅鯛魚配海鮮汁伴時蔬

\$400

Tagliata di manzo Wagyu purè di patate

Australian M7 Wagyu Striploin steak with potato puree with black truffle

澳洲 M7 和牛西冷配薯蓉伴黑松露

\$1000

Souffle alle nocciole e tartufo nero

Hazelnut souffle with black truffle

榛子梳乎厘伴黑松露

\$100

All dishes can be topped with extra black truffle (Mop 40/gram)

所有菜餚均可搭配額外黑松露(澳門幣 40/克)

所有價格以澳門元結算，並需另加百分之十服務費。All prices are in MOP and subject to 10% service charge