

CHEF's RECOMMENDATION • 廚師推介

We cordially invite you
to experience the magic of Australian winter black truffle which reimagined in the heart of summer
誠摯邀請您體驗澳洲冬季黑松露的神奇魅力，在盛夏時節為你重新演繹這份珍饈

Antipasti / Appetizers / 頭盤

Tonno Akami, Burrata e tartufo nero

Akami tuna tartare with burrata, honey mustard and black truffle (3 grams)
赤身吞拿魚塔塔配水牛芝士及蜜糖芥末伴黑松露 (3 克)

\$350

Punta di manzo Piemontese e tartufo nero

Sous-vide wagyu rump cap with EVO caviar, tuna sauce and black truffle (3 grams)
皮埃蒙特式低溫慢煮和牛臀蓋肉配橄欖油魚子醬及吞拿魚汁伴黑松露 (3 克)

\$350

Zuppa / Soup / 湯

Sedano rapa e tartufo nero

Celeriac soup with crispy Jerusalem artichoke and black truffle (3 grams)
芹菜根濃湯配香脆菊芋伴黑松露 (3 克)

\$200

Pizze / Pizza / 薄餅

Pizza al tartufo nero

Pizza with mozzarella, ricotta and black truffle (4 grams)
黑松露芝士薄餅 (4 克)

\$300

Pasta / Pasta / 麵食

Tagliatelle al tartufo nero

Home-made tagliatelle pasta with black truffle butter, Parmigiano Reggiano and black truffle (5 grams)
手工意式寬扁麵配黑松露牛油汁及帕馬森芝士伴黑松露 (5 克)

\$300

Secondi Piatti / Main course / 主菜

Dentice in camicia al tartufo nero

Sous-vide red snapper with poached egg, asparagus cream and black truffle (5 grams)
低溫慢煮紅鯛魚配水煮蛋及蘆筍忌廉伴黑松露 (5 克)

\$300

Dolci / Dessert / 甜品

Gelato al tartufo nero

Home-made black truffle ice cream (2 grams)
手工意式黑松露雪糕 (2 克)

\$120

Black truffle pairing is available for selected dishes at MOP 40 per gram
指定菜品可升級追加黑松露，每克40 澳門元

Please inform our service staff of any food allergies or dietary requirements.
All prices are in MOP and subject to 10% service charge.
如有任何食物過敏或餐飲限制，請提前告知我們的服務員。
所有價格以澳門元結算，並需另加百分之十服務費。