

SET LUNCH MENU 午膳套餐

BOUFFET MISTO DI ANTIPASTI SELECTION OF TRADITIONAL ITALIAN STARTERS

精選自助頭盤

PRIMI E SECONDI • MAIN COURSE • 主菜

Capelli d'angelo di Gragnano in crema di zucca, gamberetti e noci

Angel hair pasta in pumpkin cream with shrimps and walnuts

天使幼麵配南瓜忌廉伴海蝦及核桃

OR/或

Pizza Diavola

(Nine Inches) Pizza “Margherita” with spicy salami

(9 吋) 番茄汁、水牛芝士及辣腸薄餅

OR/或

Sernia alla mugnaia con contorni di stagione

Poached Garoupa in lemon flavored “Mugnaia” sauce with seasonal vegetables

石斑魚配傳統檸檬汁配時蔬

OR/或

Brasato di cappello del prete al vino rosso con polenta fritta

Braised “First Light” farm New Zealand wagyu beef in red wine sauce with deep-fried “polenta”

燉和牛配紅酒汁伴炸粟米蓉

DOLCI • DESSERT • 甜品

Dolce del giorno

Dessert of the day

是日傳統蛋糕

\$ 360 per person 每位

Additional \$110 for 2 glasses of wine pairing (100ml /per glass)

另加額外\$110 配兩杯餐酒 (100ml /每杯)

Choose any two glasses of wine from our selection/可從以下選兩杯葡萄酒

(Sparkling Wine) - Villa Sandi Brut Blanc de Blancs, Italy N.V

(White Wine) - Vette, San Leonardo, Trentino, Italy 2022

(Red Wine) - Terre, San Leonardo, Trentino, Italy 2020

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