

Amalfi Coast Heritage

阿瑪爾菲海岸文化遺產

-By Chef Ernesto Iaccarino

-主廚 Ernesto Iaccarino 美食之作



Executive Chef Ernesto Iaccarino from Don Alfonso 1890 in Italy

Brings to Macau his more exquisite creations for you to enjoy a taste of the Amalfi Coast heritage

意大利 Don Alfonso 1890 餐廳行政主廚 Ernesto Iaccarino

為澳門帶來更多精緻的創意菜餚，讓您享受阿瑪爾菲海岸的文化遺產

Antipasti / Appetizers / 頭盤

Petto d'anatra cotto a bassa temperatura con purea di mele Biologiche e riduzione di aglianico

Slow-cooked duck breast

with organic apple puree and "Aglianico" red wine reduction

慢煮鴨胸肉配有機蘋果蓉伴 "Aglianico" 紅酒汁

\$350

Pasta / Pasta / 麵食

Tagliolini Gambero Rosso Carabiniere

Handmade tagliolini pasta

with Carabiniere red prawn and Amalfi Coast citrus

特色幼蛋麵配西班牙紅蝦伴阿瑪爾菲海岸柑橘

\$650

Lasagna di pasta

fresca di castagne ai funghi porcini, ragù di cacciagione, salsa di pecorino e tartufo bianco

Fresh chestnut lasagna pasta

with porcini mushrooms, duck ragout, pecorino cheese fondue and white truffle

栗子千層麵配牛肝菌、燉鴨肉及芝士汁伴白松露

\$600

Secondi piatti / Main course / 主菜

Filetto di manzo in crosta di pane

Wagyu tenderloin roasted in bread

and "Caciocavallo" cheese crust with organic spicy San Marzano tomato reduction,

Mediterranean herbs sauce and beef juice

和牛配脆皮麵包及芝士伴有機辣番茄汁、地中海香草汁及牛肉汁

\$800

Dolci / Dessert / 甜品

Millefoglie d'Autunno

Crispy mille-feuille with hazelnut mousse

and "Gianduia" chocolate, served with black truffle ice cream

拿破崙千層餅配榛子慕斯及朱古力伴黑松露雪糕

\$120

All dishes can be topped with extra white truffle (Mop 90/gram)

所有菜餚均可搭配額外白松露(澳門元 90/克)