



意式家常美味

感受意式地道風情、尋味意饌色香世界、「奧羅拉」主廚由意大利產地嚴選時令食材、美酒、風乾火腿切肉、芝士等農產品、由心演繹最經典精緻的意國傳統美膳及地方名菜。

必嚐大廚家傳秘方薄餅、經過 48 小時發酵的麵團以專業烤爐焗製、薄餅入口酥脆內軟。各式手工意粉以意大利麵粉按傳統配方製成、滿是麥香與陽光氣息。

奧羅拉內設酒吧為君調製特色雞尾酒、來到戶外露台、慢慢細味一杯屢獲殊榮的葡萄酒並欣賞澳門全景、您將真正感受到意國情懷。

Italy's La Dolce Vita

Go on a culinary journey through Italy with Aurora, and savor authentic local Italian delicacies. The finest of seasonal ingredients and produce are sourced by our head chef directly from Italy.

Our chef's secret pizza recipe is baked at 340°C oven after 48-hours of preparation, it is perfectly crisp and soft. Our homemade pasta follows a traditional recipe. It is truly Italy in every bite.

Sip on delicious award-winning wines and admire the panoramic views of Macau on our outdoor terrace. This is La Dolce Vita.

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



新素肉

新素肉是指由植物原料(100% 素食)製成的產品，旨在模仿肉類的味道和質地，但對環境的影響比肉類更低



可持續發展海鮮

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



Plant-based meat alternative

Plant-based meat refers to products made from plants (100% vegetarian) that are designed to mimic meat in taste and texture, but with a lower environmental impact than meat options



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

午市套餐 Lunch Set Menu

兩道菜 澳門幣 228
2-course MOP
前菜 / 餐湯 / 甜品 + 主菜
Appetizer / Soup / Dessert + Main Course

三道菜 澳門幣 278
3-course MOP
前菜 / 餐湯 + 主菜 + 甜品
Appetizer / Soup + Main Course + Dessert

四道菜 澳門幣 328
4-course MOP
前菜 + 餐湯 + 主菜 + 甜品
Appetizer + Soup + Main Course + Dessert

前菜
Appetizer

【自家製新鮮麵包 Homemade Freshly Baked Bread】

烤雞配有機藜麥 Grilled Chicken and Organic Quinoa

蘋果, 油浸番茄, 柑橘油醋汁 Apple, Tomato Confit, Citrus Vinaigrette

煙燻三文魚配菠菜沙律 Smoked Salmon and Spinach Salad

甜菜根, 卡拉馬塔橄欖, 松子 Beetroot, Kalamata Olives, Pine Nuts

原種番茄配水牛芝士 Burrata Cheese and Tomato

羅勒調味醬, 意大利陳年黑醋 Basil Condiment, Aged Balsamic

餐湯
Soup

是日精選餐湯 Soup of The Day

龍蝦濃湯 (另加澳門幣38) Creamy Lobster Soup (Supplement MOP 38)

貝類慕斯意式餛飩, 埃斯佩萊特紅粉 Shellfish Mousse Ravioli, Espelette Pepper

主菜
Main Course

墨汁扁麵 Squid Ink Linguine

貝類海鮮, 麵包糠 Shellfish, Mollicata Crumble

菠菜西洋菜意大利餛飩 Spinach and Watercress Ravioli

豬面額肉, 檸檬醬 Guanciale, Lemon Condiment

燴牛芝士薄餅 Brasato Pizza

焦糖洋蔥, 塔雷吉歐芝士 Caramelized Onion, Taleggio

四式芝士薄餅 Four Cheese Pizza

意大利藍芝士, 塔雷焦芝士, 帕瑪森芝士, 水牛奶芝士 Gorgonzola, Taleggio, Parmesan, Mozzarella

香煎鱸魚柳 Pan-seared Filet of Seabass

時令蔬菜, 意大利蕃茜醬 Seasonal Vegetables, Gremolata

烤側腹牛扒 (另加澳門幣68) Grilled Flank Steak (Supplement MOP 68)

時令蔬菜, 黑胡椒汁 Seasonal Vegetables, Peppercorn Sauce

甜品
Dessert

開心果奶酪酥餅 Pistachio Cannoli

乳清芝士, 烤開心果仁 Ricotta Cheese, Toasted Pistachio

熱帶水果椰香奶凍 Exotic Fruits Panna Cotta

柚子, 熱情果, 椰子脆脆 Pomelo, Passion Fruit, Coconut Crumble

精選雪糕甜點 Selection of Ice Cream and Sorbet

配果汁, 咖啡或茶

Selection of Juices, Coffee or Tea

加享精選美酒1杯只需澳門幣35

Pair with one glass of wine for MOP 35

素食 VEGETARIAN

可持續發展海鮮 SUSTAINABLY-SOURCED SEAFOOD