

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

🐟 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

🐟 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



🐟 生蠔&魚子醬 OYSTERS & CAVIAR

W3高級奧西特拉鱒魚子醬 988
W3 Superior Oscietra Caviar 30g
小薄餅, 傳統配料
Blinis, Traditional Condiments

法國吉拉多生蠔 隻 半打
each half dozen
Gillardeau Oysters 98 568
肉質豐富, 味道適中, 脆口和味道持久
Meaty, Balance Between The Sweetness And Salinity,
Crunchy And Long Lasting Taste

法國白珍珠生蠔 隻 半打
each half dozen
White Pearl Oysters 88 508
肥美, 海水鹹味適中, 味道鮮甜
Creamy And Briny Start With Sweet Buttery Finish



前菜 APPETIZERS

開胃菜拼盤 228
Selection of Antipasti
意大利火腿和芝士
Italian Cold Cuts and Cheese

A 意式生牛肉薄片 188
Fassona Beef Carpaccio
成熟酸豆, 帕瑪森芝士, 酸紅洋葱
Caperberries, Parmigiano Reggiano, Pickled Red Onions

火箭菜沙律配風乾鴨胸 178
Rocket Salad with Cured Duck Breast
無花果油醋醬, 山羊芝士, 琥珀核桃
Fig Vinaigrette, Goat Cheese, Candied Walnuts

A 🌿 原種番茄配水牛芝士 158
Burrata Cheese and Tomato
羅勒調味醬, 意大利陳年黑醋
Basil Condiment, Aged Balsamic

🌿 意式番茄沙律 138
Panzanella Salad
醃製番茄, 青瓜, 橄欖麵包粒
Marinated Tomatoes, Cucumber, Olive Bread Croutons

A 奧羅拉凱撒沙律 138
Aurora Caesar Salad
羅馬生菜芯, 蒜香麵包粒, 脆煙肉
Romaine Heart, Garlic Croutons, Crispy Bacon

另配 68 / 58 / 58
Supplementary:
大蝦 / 雞胸肉 / 煙三文魚
King Prawn / Chicken Breast / Smoked Salmon

地中海風味香煎魷魚和虎蝦 268
Mediterranean Sauteed Calamari and Prawns
紅甜椒, 羅勒, 烤松子
Piquillo Peppers, Basil, Toasted Pine Nuts

🐟 香烤八爪魚 258
Grilled Octopus
油封小薯仔, 京蔥, 青辣椒醬
Confit Potato, Leeks, Chili Condiment

🐟 龍蝦濃湯 138
Creamy Lobster Soup
貝類慕斯意式餛飩, 法國艾斯佩雷辣椒
Shellfish Mousse Ravioli, Espelette Pepper

薄餅 PIZZA

A 意大利風乾火腿薄餅 Culatello 208
無花果, 塔雷吉歐芝士, 意大利黑醋
Figs, Taleggio, Balsamic

意式風乾牛肉薄餅 Bresaola Pizza 198
甜菜根, 櫻桃番茄, 火箭菜
Beetroot, Cherry Tomatoes, Rocket Leaves

風乾豬面額肉薄餅 Guanciale 198
低溫慢煮蛋, 松露忌廉
Slow-cooked Egg, Truffle Cream

白色芝味薄餅 Bianca 188
新鮮番茄, 巴馬火腿
Fresh Tomato, Parma Ham

A 意大利辣肉腸薄餅 Diavola 188
莫索里拉芝士, 辣肉腸
Mozzarella, Spicy Salami

🌿 五式芝士薄餅 Five Cheese 188
意大利藍芝士, 塔雷吉歐芝士, 帕瑪森芝士, 莫索里拉芝士, 水牛奶芝士
Gorgonzola, Taleggio, Parmigiano Reggiano, Mozzarella, Burrata

🌿 瑪格麗塔薄餅 Margherita 168
聖馬扎諾番茄, 莫索里拉芝士, 羅勒
San Marzano Tomato, Mozzarella, Basil



*提供無麩質選項 Gluten-free Options Available

A 廚師推介 CHEF'S RECOMMENDATION **🐟** 可持續發展海鮮 SUSTAINABLY-SOURCED SEAFOOD **🌿** 素食 VEGETARIAN

請告知您的服務員關於任何食物過敏或餐飲限制。價格以澳門幣計算並需加收10%服務費。

Please inform our service staff if you have any food allergies or dietary requirements. All prices are in MOP and subject to a 10% service charge.

主菜 MAIN COURSES

 焗波士頓龍蝦 458
Thermidor-style Baked Lobster
芥末籽, 白蘭地, 白汁
Grainy Mustard, Brandy, Bechamel

 烤焗龍脷魚柳 328
Baked Filet of Sole
酸豆和焦香牛油汁, 烤檸檬
Capers and Brown Butter Sauce, Grilled Lemon

香煎鱸魚 288
Pan-seared Seabass
烤舞茸菇, 蘑菇泡沫
Grilled Maitake, Mushroom Emulsion

A 意式風味烤雞(全隻) 468
Classic Herb Roasted Chicken (Whole)
(需時40分鐘 Preparation time of 40 minutes)
香辣番茄醬, 油浸香蒜
'Diavola' Sauce, Garlic Confit

香草烤羊架 388
Herb-crusted Rack of Lamb 300g
紐西蘭草飼
Grass-fed, New Zealand

A 帶骨和牛肉眼 1,688
Bone-in Prime Wagyu Beef Ribeye 1000g
美國南加州
Brandt Beef, Southern California USA

A 和牛前腰脊肉 888
Wagyu Beef Striploin 300g
美國西北部
Gold Grade, Snake River Farm, Idaho USA

黑安格斯特級牛肉眼扒 688
Prime Black Angus Beef Ribeye 300g
美國西南部
Creekstone Farms, Southwestern USA

牛柳肉 588
Beef Tenderloin 250g
紐西蘭草飼
Grass-fed, Ocean, New Zealand

配菜 Side Dishes

 烤波多貝羅大蘑菇 Grilled Portobello Mushrooms 78
香烤時令蔬菜 Grilled Assorted Vegetables 78
 焗椰菜花配芝士和煙肉 Baked Cauliflower with Cheese and Bacon 78
 蒜香橄欖炒西蘭花苗 Sautéed Brocolini with Garlic and Olives 68
 黑松露薯蓉 Truffled Mashed Potato 68

意粉及燴飯 PASTA & RISOTTO

A  龍蝦扁意大利麵 308
Creamy Lobster Linguine
波士頓龍蝦, 羅勒, 橄欖
Half Boston Lobster, Basil, Olives

 藏紅花燴飯配甜蝦 258
Saffron Risotto and Sweet Prawn
蝦蛋黃醬, 辣椒油
Shellfish Mayo, Chili Oil

A 牛肋肉意式餛飩 228
Shortrib Agnolotti
焦糖洋蔥, 黑松露
Caramelized Onion, Black Truffle

 墨魚汁手帕闊麵 198
Squid Ink Fazzoletti
香煎帶子, 魷魚, 蜆汁
Seared Sea Scallops, Squid, Clam Sauce Reduction

肉醬寬條麵 198
Fettucine alla Bolognese
伊比利豬肉醬, 聖馬扎諾番茄, 帕瑪森芝士
Iberico Pork Ragu, San Marzano Tomato, Parmigiano Reggiano

 蜆肉扁麵 188
Linguine alle Vongole
蒜香脆片, 蜆肉, 番茜
Crispy Garlic, Clams, Parsley

 番茄燴飯配烤蔬菜 168
Tomato Risotto and Roasted Vegetables
西蘭花苗, 南瓜泥, 青醬
Brocolini, Crushed Pumpkin, Pesto

甜品 DESSERTS

A 提拉米蘇 Classic Tiramisu 128
意大利軟芝士忌廉, 特濃咖啡, 咖啡甜酒
Mascarpone Cheese, Espresso, Kahlua

意式檸檬撻 Limoncello Lemon Tart 108
野莓雪葩, 青檸
Berries Sorbet, Lime

開心果奶酪酥餅 Pistachio Cannoli 108
乳清芝士, 開心果仁
Ricotta Cheese, Toasted Pistachios

熱帶水果椰香奶凍 Exotic Fruits Panna Cotta 98
柚子, 熱情果, 椰子脆脆
Pomelo, Passion Fruit, Coconut Crumble

A 朱古力心太軟 Chocolate Lava Cake 98
馬達加斯加香草雪糕, 香濃巧克力醬
Madagascar Vanilla Ice Cream, Dark Chocolate Sauce

