



B I S T R O N O M I A

By Giulioantonio Di Sabato, Executive Chef

La Stagione che aspettavo...

"Non desidero una fragola a Natale più di quanto possa desiderar la neve a maggio; d'ogni cosa mi piace che maturi quand'è la sua stagione, ma per Macau faro' un'eccezione."

The season I have been waiting for...

"I do not wish for fresh strawberries during Christmas any more than I wish for the snow in May: for anything, I like the fresh produce to ripen when its season, but for Macau I will make an exception."

Buon Appetito!

開胃前菜

ANTIPASTI

供應至 AVAILABLE UNTIL 11PM

- [GF] 芬迪加生蠔 208 - 3隻pcs
[S] 醬料：巴羅洛木犀草汁、檸檬角 388 - 6隻pcs
OSTRICHE - Fine de Claire Oysters 788 - 12隻pcs
Dressing: Barolo Mignonette, Lemon Wedges
- [GF] 冰鎮海鮮拼盤 1,188
[S] 龍蝦半隻、帝王蝦、扇貝、蜆、青口、芬迪加生蠔
醬料：檸檬角、雞尾酒汁、芥末、醬油
FRUTTI DI MARE
Half Lobster, King Prawns, Scallops, Clams, Mussels, Fine de Claire Oysters
Dressing: Lemon Wedges, Cocktail Sauce, Wasabi, Soy Sauce
- 意式風乾醃肉及芝士拼盤 358
西班牙黑毛豬火腿、米蘭莎樂美腸、意式肉腸、帕馬火腿
24個月陳年巴馬臣芝士、布里芝士、格魯耶爾芝士、戈貢佐拉藍紋芝士
配料：自製醃菜、核桃、杏脯、無花果醬、餅乾
TAGLIERE DI SALUMI & FORMAGGI
Spanish Cured Ham, Milano Salami, Mortadella, Parma Ham,
24-month Parmigiano Reggiano, Brie, Gruyère, Gorgonzola
Accompaniments: Homemade Pickles, Walnuts, Dried Apricots, Fig Jam, Crackers
- [S] 甘魚刺身 238
日本油甘魚刺身、番茄酸豆醬、茴香花粉
CARPACCIO DI RICCIOLA
Cured Yellowtail, Tomato Caper Extract, Fennel Pollen
- [V] 布拉塔芝士 158
原種番茄、卡拉馬塔橄欖、松子
BURRATA FRESCA
Heirloom Tomatoes, Kalamata Olives, Pine Nuts
- [S] 酥脆魷魚 148
韃靼醬、檸檬角
CALAMARI FRITTI
Deep-fried Calamari, Tartare Sauce, Lemon Wedges
- 蜜瓜火腿 138
意大利齊貝洛風乾火腿、蜜瓜、陳年香醋
PROSCIUTTO & MELONE
Culatello di Zibello Ham, Honey Melon, Aged Balsamico
- 意式肉丸 128
慢燉澳洲和牛牛肉丸、白葡萄酒醬汁、雞尾酒洋蔥、酸青瓜、檸檬、歐芹
POLPETTE IN GREMOLATA
Braised Beef Meatballs, White Wine Sauce, Cocktail Onions, Gherkins, Lemon, Parsley
- 香辣炸雞串 128
辣椒粉、柑橘、卡拉布里亞辣蛋黃醬
SPIEDINO DI POLLO
Crispy Chicken Thigh, Paprika, Calamansi, N'duja Mayonnaise

[GF] 不含麩質 Gluten-free [S] 海鮮 Seafood [V] 素食 Vegetarian

可持續採購海鮮 Sustainably sourced seafood

所有價格以澳門元計算，另加10%服務費

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肉及魚 CARNE & PESCE

供應至 AVAILABLE UNTIL 11PM

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|--|-------------|
| 青胡椒和牛牛柳
澳洲M5牛里脊肉、青胡椒醬汁、黑松露薯蓉、西蘭花
FILETTO AL PEPE VERDE
Premium Australian Beef Tenderloin, Green Pepper Sauce
Truffle Mashed Potatoes, Broccolini | 498 - 200克g |
| 和牛至尊漢堡
烤澳洲和牛漢堡排、豬肩火腿、多比亞科芝士、紅洋葱醬
BURGER VIDA RICA
Grilled Australian Wagyu Patty, Shoulder Pork Ham,
Dobbiaco Cheese, Red Onion Confit | 298 |
| 米麴發酵M3側腹牛排
火箭菜、巴馬臣芝士、黑松露薯條
BISTECCA AI FERRI
Koji Fermented Beef Flank M3, Arugula, Parmesan, Truffle Fries | 268 - 150克g |
| [S] 南極犬牙魚
西西里甜椒醬、塔吉亞斯卡橄欖、酸豆
MERLUZZO
Patagonian Toothfish, Sicilian Peperonata, Taggiasca Olives, Capers | 228 |

配菜 CONTORNI

供應至 AVAILABLE UNTIL 11PM

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|---|----|
| [V] 巴馬臣芝士牛油蘆筍
牛油慢煮蘆筍、檸檬皮、巴馬臣芝士
ASPARAGI BURRO & PARMIGIANO
Butter-poached Asparagus, Lemon Zest, Parmesan | 98 |
| [S] 蔬菜蘸醬
時令蔬菜拼盤、甜蒜鯷魚醬
PINZIMONIO & BAGNA CÀUDA
Seasonal Crudités, Sweet Garlic-Anchovy Dip | 98 |
| [V] 火箭菜沙律
火箭菜、巴馬臣芝士片、櫻桃番茄
INSALATA DI RUCOLA
Wild Arugula Salad, Shaved Parmesan, Cherry Tomatoes | 68 |
| [V] 香脆薯條
薯條、自家製茄汁、馬蘇里拉芝士、巴馬臣芝士
PATATINE FRITTE
Stick Fries, Homemade Ketchup, Mozzarella, Parmesan Cheese | 68 |

[S] 海鮮 Seafood [V] 素食 Vegetarian

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BIGA是意大利烘焙中的預發酵技術，屬於種麵工法的一種。

我們以麵粉與純礦泉水調配BIGA，
於恆溫環境靜置整夜，完成第一階段水解。

次日再注入100%純礦泉水，歷經24小時緩慢發酵，
促使酵母增殖與酵素活化，最終賦予薄餅多層次的香氣與風味。

Our pizza dough is made using a pre-fermented technique
called 'BIGA' in Italian.

The 'BIGA' allows the flour to go under a process known as 'Long Hydrolysis',
which consists of mixing mineral water with the Italian flour and letting it rest
at a controlled temperature for one night.

The following day, we hydrate the 'BIGA' with mineral water at 100%,
and we slowly ferment the final dough for another 24 hours.

The slow fermentation allows the yeast to produce not only CO₂
but also enhance the enzymatic activities which produce different layers of
aromas and flavours after baking the pizza.

薄餅 PIZZA

供應至 AVAILABLE UNTIL 11PM

[S] 海鮮薄餅	358
聖馬扎諾番茄醬、水牛芝士、虎蝦、牛油果、羅勒、蒜	
PIZZA MARE	
San Marzano Tomato Sauce, Mozzarella, Tiger Prawns, Avocado, Basil, Garlic	
水牛芝士薄餅	188
番茄、豬臀腿肉、布拉塔芝士、卡拉馬塔橄欖、羅勒	
PIZZA BUFALINA	
Tomato Sauce, Culatello Ham, Burrata, Kalamata Olives, Basil	
藍紋芝士薄餅	158
馬蘇里拉芝士、意大利香腸、核桃、古岡左拉藍芝士、意大利黑醋	
PIZZA GORGONZOLA	
Mozzarella, Luganega, Walnuts, Gorgonzola, Balsamic Vinegar Glaze	
黑松露薄餅	158
馬蘇里拉芝士、煙燻意式煙肉、鵝鶉蛋、黑松露、甜沙律菜	
PIZZA TARTUFO	
Mozzarella, Smoked Pancetta, Quail Egg, Black Truffle, Soncino	
香辣莎樂美腸薄餅	148
卡拉布里亞莎樂美腸、聖馬扎諾番茄醬、馬蘇里拉芝士、辣椒油	
PIZZA PICCANTE	
Spicy Calabrian Salami, San Marzano Tomato Sauce, Mozzarella, Chili Oil	
[V] 瑪格麗特薄餅	138
番茄醬、水牛乳製馬蘇里拉芝士、羅勒、橄欖油	
PIZZA MARGHERITA	
Tomato Sauce, Mozzarella di Bufala, Basil, Olive Oil	

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意大利麵及燴飯

PASTA & RISOTTI

供應至 AVAILABLE UNTIL 11PM

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|-----|---|-----|
| [S] | 魚子醬手工意粉 | 328 |
| | 手工意大利麵、意大利香檳醬汁、鱈魚魚子醬 | |
| | SPAGHETTI AL CAVIALE | |
| | Homemade Tajarin, Ca' Del Bosco Sauce, Perseus Caviar, | |
| | 傳統牛肉長管麵 | 188 |
| | 長管麵、牛肉醬、法式白醬、番茄、巴馬臣芝士 | |
| | CANNELLONI AL RAGÙ | |
| | Long Tube Pasta, Beef Bolognese Sauce, Béchamel, Tomatoes, Parmesan | |
| [S] | 白酒蜆肉扁意粉 | 168 |
| | 意大利扁麵、新鮮蜆肉、櫻桃番茄、歐芹、白酒醬汁 | |
| | LINGUINE ALLE VONGOLE | |
| | Linguine, Fresh Clams, Cherry Tomatoes, Parsley, White Wine | |
| [V] | 布拉塔芝士意式餃子 | 168 |
| | 手工意式餃子、布拉塔芝士、原種番茄、羅勒油、巴馬臣芝士 | |
| | RAVIOLI BURRATA | |
| | Homemade Ravioli, Burrata, Heirloom Tomatoes, Basil Oil, Parmigiano | |
| | 牛骨髓松露意大利燴飯 | 168 |
| | 卡納諾利米、野生蘑菇、24個月巴馬臣芝士、烤牛骨髓 | |
| | RISOTTO GREMOLATA & BONE MARROW | |
| | Carnaroli Risotto, Wild Mushrooms, 24-Month Parmigiano, Roasted Bone Marrow | |

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甜點

DOLCI & GELATI

供應至 AVAILABLE UNTIL 11PM

主廚朱古力薩赫蛋糕 奧地利朱古力蛋糕、榛子海綿蛋糕、黑朱古力蓉、香橙雲呢拿醬 CHEF GIULIO'S SACHERTORTE Austrian Chocolate Cake, Hazelnut Sponge, Dark Chocolate Ganache, Orange-Vanilla Sauce	128
意式奶凍 紅莓果醬、士多啤梨、什錦紅莓、薄荷 PANNA COTTA Red Fruit Coulis, Strawberries, Mixed Red Fruits, Mint	128
提拉米蘇 馬斯卡彭忌廉、手指餅乾、濃縮咖啡醬、百利甜酒忌廉、純可可 TIRAMISÙ Mascarpone Cream, Ladyfingers, Espresso Syrup Baileys Cream, Bitter Cocoa	128
時令水果雪酪 每日精選雪酪、時令鮮果 FRUTTA E SORBETTI Sherbet of the Day, Seasonal Fresh Fruits	88

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御苑經典
BAR CLASSICS

11PM 後供應 ONWARDS

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| 和牛至尊漢堡 | 298 |
| 烤澳洲和牛漢堡排、豬肩火腿、多比亞科芝士、紅洋葱醬 | |
| BURGER VIDA RICA | |
| Grilled Australian Wagyu Patty, Shoulder Pork Ham, Dobbiaco Cheese, Red Onion Confit | |
|
 | |
| [S] 酥脆魷魚 | 148 |
| 韃靼醬、檸檬角 | |
| CALAMARI FRITTI | |
| Deep-fried Calamari, Tartare Sauce, Lemon Wedges | |
|
 | |
| [V] 香脆薯條 | 128 |
| 薯條、自家製茄汁、馬蘇里拉芝士、巴馬臣芝士 | |
| PATATINE FRITTE | |
| Stick Fries, Homemade Ketchup, Mozzarella, Parmesan Cheese | |
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| 香辣炸雞串 | 128 |
| 辣椒粉、柑橘、卡拉布里亞辣蛋黃醬 | |
| SPIEDINO DI POLLO | |
| Crispy Chicken Thigh, Paprika, Calamansi, N'duja Mayonnaise | |

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MANDARIN ORIENTAL
MACAU