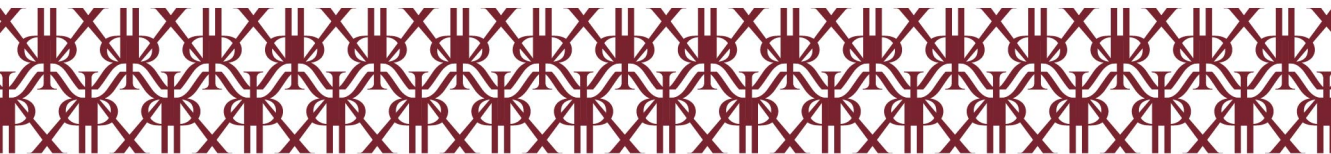


Bistromia



Bistronomia by Executive Chef Giulioantonio Di Sabato

Growing up in a region known as an epicurean paradise,
Chef Giulioantonio is surrounded by flavourful cuisine
and exceptional wines from Barolo.

Inspired by his family's recipes from the Piedmont region in northern Italy,
embark on an Italian gourmet adventure as the menu
includes remarkable re-interpretations of flavours
that will tease your palate to new heights.

The menu changes according to the season and product availability,
whilst being in line with Vida Rica's food philosophy of prioritising
the use of the freshest ingredients at all times.

Buon Appetito!

行政主廚Giulioantonio呈獻非凡意饌

Giulio在素有美食天堂的意大利北部皮埃蒙特出生及成長，
自小已接觸各式美饌佳餚和巴羅洛產區的優質葡萄酒，
令他對食材的要求嚴謹也喜愛隨季節選用在地的新鮮產品。

此菜譜靈感來自Giulio的家傳食譜，
各道菜式將經典風味融入他的美食哲學，
並與御苑餐廳及酒廊的餐飲理念互相呼應，
讓食物的味道層次與深度躍升。

祝大家用餐愉快！



CICCHETTI

佐酒小食



Available until 供應至 11PM

- POLPETTE** 158
Mama's Style Beef Meatballs, Puttanesca Sauce
媽媽秘製牛肉丸、鯷魚番茄醬
- [S] **CALAMARI FRITTI** 148
Deep-fried Calamari, Tartare Sauce, Lemon
酥脆魷魚、韃靼醬、檸檬
- MOZZARELLA IN CARROZZA** 148
Deep-fried Mozzarella, Anchovies, Tomato Salsa
意式炸馬蘇里拉芝士、鯷魚、番茄莎莎醬
- [GF] **SPIEDINI DI POLLO** 138
Marinated Chicken, Pancetta, Mustard, Lemon, Sage
雞肉串燒、意式煙肉、黃芥末、檸檬、鼠尾草
- [GF] **PATATINE FRITTE** 128
[V] Deep-fried Truffle Fries, Parmesan Cheese
松露薯條、巴馬臣芝士
- [GF] **BAGNA CAODA** 98
[V] Vegetable Crudités, Sweet Garlic Anchovy Sauce - served on side
鮮蔬沙律條、甜蒜鯷魚醬 - 分開上菜

[GF] Gluten-free 不含麩質

[S] Seafood 海鮮

[V] Vegetarian 素食

CRUDO

海鮮



Available until 供應至 11PM

- [GF] **FRUTTI DI MARE** 998
[S] Half Lobster, King Prawns, Scallops, Clams, Mussels
Dressing: Lemon Wedges, Cocktail Sauce, Wasabi, Tamari
海鮮拼盤：龍蝦半隻、帝王蝦、扇貝、蜆、青口
醬料：檸檬角、雞尾酒汁、芥末、日式醬油
- [GF] **CAVIALE** 688
[S] Sichuan Pepper Cured Sustainable Salmon
Caviars in a Tin - Salmon Hard Roe, Amur Caviar
花椒醃制煙燻三文魚、硬三文魚籽、史氏鱈魚子醬
- [GF] **OSTRICHE**
[S] Fine de Claire Oysters, Barolo Mignonette, Lemon Wedges
芬迪加生蠔、巴羅洛木犀草汁、檸檬角
- | | |
|---------|-----|
| 3pcs 隻 | 208 |
| 6pcs 隻 | 388 |
| 12pcs 隻 | 788 |

All prices are in Macau Patacas, subject to a 10% service charge.

Our chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.

所有價格以澳門元計算，另加10%服務費。

若您有任何飲食禁忌或特殊需要，務請事先告知我們，我們的主廚非常樂意為您調整菜單。

ANTIPASTI, SALADS & MAINS

開胃前菜、沙律及主菜



Available until 供應至 11PM

[GF]	BISTECCA AI FERRI	338
	Premium Australian Beef Flank M3, Piedmontese Bagnet Vert, Sun-dried Tomato Pesto 優質澳洲法蘭克牛排 M3、皮埃蒙特青醬、日曬番茄醬	
[GF]	TAGLIERE DI FORMAGGI	258
	European Cheese Selections, Fig Jam, Crackers 精選歐洲芝士、無花果醬、餅乾	
[GF]	TAGLIERE DI SALUMI	258
	Italian Cold Cuts, Homemade Pickles, Crackers 優質意大利冷切肉、自製醃菜、餅乾	
[GF]	SPIGOLA ARROSTO	228
[S]	Roasted Seabass, Peperonata, Olives, Capers 烤鱸魚、意式番茄燉甜椒、橄欖、酸豆	
	BRESAOLA	188
	Italian Cured Beef, Arugula, Parmesan Shaves, Cherry Tomatoes 意大利腌牛肉、火箭菜、巴馬臣芝士碎、櫻桃番茄	
[S]	IMPEPATA DI VONGOLE	168
	Fresh Clams Pot, White Wine, Cherry Tomatoes, Parsley 鮮煮蜆煲、白酒汁、櫻桃番茄、番芫荽	
[V]	BURRATA FRESCA	138
	Heirloom Tomatoes, Olives, Pine Nuts 原種番茄、橄欖、松子	
[GF]	PROSCIUTTO & MELONE	138
	Culatata Ham & Melon, Aged Balsamico 意大利火腿、蜜瓜、陳年香醋	
[GF]	ARUGULA	128
[V]	Rocket Salad, Buffalo Mozzarella, Dried Tomatoes, Parmesan, Olives 火箭菜沙律、馬蘇里拉水牛芝士、乾番茄、巴馬臣芝士、橄欖	

[GF] Gluten-free 不含麩質

[S] Seafood 海鮮

[V] Vegetarian 素食

PASTA & PIZZA

意大利麵及薄餅



Available until 供應至 11PM

- LINGUINE ALLA CARBONARA** 168
Guanciale, Taiyouran Egg Yolk, Black Truffle
豬臉頰肉、日本蛋黃、黑松露
- [S] **TAGLIATELLE ALLE VONGOLE** 168
Clams, Cherry Tomatoes, Parsley
蜆肉寬意大利麵、櫻桃番茄、番芫荽
- [V] **CANNELLONI** 128
Spinach, Ricotta, Parmesan, Tomato Sauce
菠菜、里科塔芝士、巴馬臣芝士、番茄醬
- PIZZA BUFALINA** 128
Parma Ham, Tomato, Burrata, Olives
帕馬火腿迷你薄餅、番茄、布拉塔芝士、橄欖
- PIZZA NAPOLI** 128
Broccoli Cream, Mozzarella, Sun-dried Tomatoes, Fennel Sausages, Broccolini
西蘭花忌廉、馬蘇里拉芝士、日曬番茄、茴香香腸、西蘭花苗
- PIZZA TARTUFO** 118
Cheese, Smoked Pancetta, Quail Egg, Truffle Paste
松露迷你薄餅、芝士、煙燻意式煙肉、鵪鶉蛋、黑松露醬
- PIZZA PICCANTE** 118
Spicy Calabrian Salami, San Marzano Tomato Sauce, Mozzarella, Chili Oil
香辣莎樂美腸迷你薄餅、聖馬扎諾番茄醬、馬蘇里拉芝士、辣椒油

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DOLCI & GELATI

甜點



Available until 供應至 11PM

- BAKED ALASKA** 168
Mango Vanilla Ice-cream, Pâte Génoise,
Alkermes Liqueur, Ron Zacapa Rum
火焰雪山、芒果雲呢拿雪糕、熱那瓦醬、
阿克米斯利口酒、薩凱帕頂級朗姆酒
(for two persons 兩位用)
- CHOCOLATE BONET** 128
Bitter Chocolate Pudding, Di Saronno Amaretto,
Candied Orange Peels
純朱古力布甸、阿瑪雷托杏仁利口酒、蜜餞橙皮
- PANNA COTTA** 128
Red Coulis, Strawberries, Mixed Red Fruits, Mint
意式奶凍、紅莓醬、士多啤梨、什錦紅莓、薄荷
- TIRAMISU** 128
Mascarpone Cream, Ladyfingers, Espresso Syrup,
Baileys Irish Cream, Bitter Cocoa
馬斯卡彭忌廉、手指餅乾、濃縮咖啡、
百利甜愛爾蘭忌廉利口酒、純可可
- FRUTTA E SORBETTI** 88
Sherbet of the Day, Seasonal Fresh Fruits
每日鮮製雪酪配時令鮮果

BAR CLASSICS

御苑經典



Available from 供應由 11PM

- | | | |
|------|--|-----|
| | VIDA RICA BURGER | 288 |
| | Grilled US Prime Wagyu Beef, Bacon, Cheddar Cheese,
Gherkins, Tomatoes, French Fries
澳洲和牛漢堡、煙肉、車打芝士、番茄、洋蔥、薯條 | |
| | POLPETTE | 158 |
| | Mama's Style Beef Meatballs, Puttanesca Sauce
媽媽秘製牛肉丸、鯷魚番茄醬 | |
| [S] | CALAMARI FRITTI | 148 |
| | Deep-fried Calamari, Tartare Sauce, Lemon
酥脆魷魚、韃靼醬、檸檬 | |
| | MOZZARELLA IN CARROZZA | 148 |
| | Deep-fried Mozzarella, Anchovies, Tomato Salsa
意式炸馬蘇里拉芝士、鯷魚、番茄莎莎醬 | |
| [GF] | SPIEDINI DI POLLO | 138 |
| | Marinated Chicken, Pancetta, Mustard, Lemon, Sage
醃製雞肉串燒、意式煙肉、黃芥末、檸檬、鼠尾草 | |
| [V] | PATATINE FRITTE | 128 |
| | Deep-fried Truffle Fries, Parmesan Cheese
松露薯條、巴馬臣芝士 | |

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