



Palazzo Versace

MACAU

Versace opulence and Italian culinary excellence unite at La Scala del Palazzo, an elegant oasis for aspirational fashionistas. Through its doors, enter a one-of-a-kind tribute to Gianni Versace's famous photoshoot for his last "Atelier" haute couture collection, expressed through the restaurant's interior design and color palate.

La Scala del Palazzo's extensive menu features a range of delicious classic Italian dishes with a contemporary twist. Beverages such as the rich and silky Golden Hazelnut Chocolate and Hazelnut Coffee made with Italian espresso beans, both garnished with 18k gold flakes, offer the perfect combination of luscious flavor and beautiful presentation.

Extraordinary service and exquisite settings from the Rosenthal meets

Versace dinnerware collection add the finishing touch to an unforgettable experience.

ANTIPASTI · PANINI

	Insalata Nizzarda	228
	Rocket salad, artichoke, cucumber, cherry tomato, green beans, celery, bell pepper, Taggiasca olives, potatoes, quail eggs and Alalunga tuna confit	
	Caesar salad	188
	Crispy bacon, romaine salad, soft-boiled egg, Parmigiano Reggiano shavings, marinated anchovies and croutons	
	Add: Wild smoked salmon	98
	Confit free range chicken breast	88
	La Burrata	208
	Italian fresh Burrata cheese, cherry tomato, heirloom tomato and fresh basil	
	Carpaccio di Manzo	228
	Marinated raw beef, rocket salad, extra virgin olive oil, Parmigiano Reggiano cheese and Amalfi lemon	
	Club Sandwich	218
	Pancetta, basil mayonnaise, free range chicken breast confit, egg, tomato, lettuce and French fries	
	La Scala Burger	248
	Homemade curcuma bun, Wagyu beef patty, garlic mayonnaise, caramelized onion jam, roasted tomato, rocket salad, mozzarella cheese and oregano fries	
	Focaccia con Salmone Affumicato	188
	Toasted focaccia, smoked salmon, cucumber, avocado, cream cheese and baby rocket	
	Parmigiana di Melanzane	228
	Fried eggplant, tomato sauce, mozzarella cheese and basil	



ZUPPA · PASTA · SECONDI



Minestrone

Tomato, garden vegetables with vegetable broth and croutons

118

Pasta Mista al Ragu' d'Anatra

Pasta mista with duck ragu' and Parmigiano-Reggiano fondue

228

Spaghetti Gamberi e Agrumi

Spaghetti with prawn, tomato and citrus

258



Gnocchi alla Sorrentina

Gratinated gnocchi with organic tomato sauce, mozzarella, Parmigiano Reggiano cheese and basil

188

Vitello alla Milanese

Breaded veal cutlet "Milanese" with rocket salad, tomato and mozzarella

388

Collo di Maiale Brasato

Iberico pork collar, bell pepper and eggplant purée

288

Tagliata di Manzo

Flank steak "Bavette" with assorted mushroom and provolone foam

388

Salmone con Salsa Mediterranea

Organic salmon, Mediterranean sauce and mashed potato

298

DOLCI

Italian Gelato Selection:

Vanilla / Dark chocolate / Strawberry

108

Torta Caprese

Traditional Neapolitan cake of white chocolate almond and vanilla ice cream

128

La Scala Tiramisu

Coffee ladyfingers with Mascarpone cream cheese

128

Panna Cotta ai Frutti di Bosco

Mixed berries panna cotta

128

Seasonal Fruit Platter

108



Vegetarian

SIGNATURE COCKTAIL

Medusa Bellini	138
Ferrari sparkling wine, white peach and passionfruit purée	
La Vacanza	128
Amaro Averna, Campari, pineapple juice, cold-brew coffee and Demerara milk foam	
La Goddess	128
Cocchi Americano Vermouth, Lillet Blanc, pear purée and mint	

CLASSIC ITALIAN COCKTAIL

Barrel Aged Negroni	118
Citadelle Gin, Mancino Rosso Amaranto, Campari and orange	
Aperol Ginger Spritz	118
Aperol, Canton ginger liqueur, Ferrari sparkling wine and orange	
Tiramisù Martini	118
La Valdôtaine Eyva, espresso, cream, Fratello hazelnut and Baileys	

MOCKTAIL

Santo Coffee	88
Cold-brew coffee, lime, tonic and orange	
Donatella Garden	88
Red grapes, passionfruit, mint, apple and lemon	
Allegra Refresher	88
Peach purée, jasmine tea, mint, lime and soda	

WINE

Glass Bottle

Sparkling Wine

1505	Marco Capra 'Bricco delle Merende' Moscato d'Asti DOCG Piedmont, Italy	160	750
0042	Ferrari Brut Trentino-Alto Adige, Italy	120	550

White Wine

0553	Giuseppe Quintarelli Bianco Secco Veneto IGT Veneto, Italy	160	750
0555	Vietti Roero Arneis DOCG Piedmont, Italy	130	600
0540	Argiolas 'Meri' Vermentino di Sardegna DOC Sardegna, Italy	100	450

Rosé Wine

0518	Umani Ronchi 'Centovie' Rosato Colli Aprutini IGT Abruzzo, Italy	115	420
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Red Wine

1058	Mastroberardino Radici Taurasi DOCG Campania, Italy	170	800
1051	Masi Campofiorin Rosso del Veronese IGT Veneto, Italy	135	625
1059	Ceretto 'Piana' Barbera d'Alba DOC Piedmont, Italy	110	500

ITALIAN LIQUOR

Italian Aperitivo

Glass

Amaro Montenegro	88
Amaro La Valdôtaine Dente di Leone	88
Aperol	78
Sambuca Dei Cesari	78
Mancino Kopi	98
Mancino Chinato	98
Mancino Rosso Amaranto	88
Mancino Secco	88
Mancino Bianco	88
Cocchi Americano Vermouth	88

Italian Liquore

Glass

Bottle

Don Alfonso Liquore di Limone (Limoncello)	98	780
Don Alfonso Polito Elixir di Bacco	88	980
Italicus Rosolio di Bergamotto	98	
Fiorente Elderflower	88	
Santa Marta Limoncello	78	
Santa Marta Amaretto	78	
Fratello Hazelnut	78	
Sambuca Dei Cesari	78	
Luxardo Sangue Morlacco Cherry Brandy	78	
Luxardo Espresso	78	

SPIRITS

Glass Bottle

Grappa

Grappa Jacopo	258	2,580
Grappa di Brunello	158	1,580
Grappa Nonino Monovitigno Lo Chardonnay	158	1,580
La Valdôtaine Grappa e Ginepro	128	1,280
La Valdôtaine Grappa Tournevis	128	1,280

Vodka

La Valdotaine Eyva	98	1,180
Ketel One	88	980

Gin

Don Alfonso	188	1,580
Acqueverdi	98	1,280
Owl Man	98	980
Citadelle Original	88	980
Luxardo London Dry	88	980

Rum

Zacapa 23yrs	128	1,380
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SPIRITS

Glass Bottle

Tequila

Patron Anejo 158 1,880

Whisky

Macallan 18 yrs Triple Cask 568 7,880

Yamazaki 12 Years 368 4,480

Johnnie Walker Blue 308 3,480

Singleton 18 yrs 178 2,180

Mortlach 16 yrs 148 1,880

Macallan 12 yrs Double Cask 128 1,480

COGNAC

Hennessy Paradis 13,380

BEER

Macau Golden Ale 70

Birra Moretti / Peroni 80

SIGNATURE COFFEE

Pour-over coffee - Premium coffee bean selection	98
<i>Don Alfonso, Italy, signature blend</i>	
<i>Jamaica, Clifton Mount, Blue Mountain Grade 1</i>	
<i>Ethiopia, Yirgacheffe, washed heirloom</i>	
<i>Honduras, Padrino Morod Manor, whisky barrel aged</i>	
Cappuccino / Decaffeinated coffee / Double espresso / Espresso / Coffee / Latte macchiato / Mocha	68

SIGNATURE GOLDEN EXPERIENCE (Available Hot or Iced)

“Golden Hazelnut Chocolate”, Signature Golden Experience	98
<i>Italian cocoa, Piedmont hazelnut, edible gold leaf, milk and cream</i>	
Golden Hazelnut Coffee	98
<i>Don Alfonso coffee, Piedmont hazelnut, chocolate, edible gold leaf, milk and cream</i>	
Pistachio Coffee	88
<i>Italian pistachio, vanilla bean, edible gold leaf, espresso and milk</i>	

WATER

Still

Acqua Panna 750ml / 250ml	78 / 48
Acqua Dolomia 750ml / 330ml	88 / 58

Sparkling

San Pellegrino 750ml / 250ml	78 / 48
Acqua Dolomia 750ml / 330ml	88 / 58

SODA

Coke / Coke zero / Sprite / Red bull / Sugar free red bull / Soda water 55

JUICE

Fresh Juice

Orange / Apple / Grapefruit / Watermelon / Beetroot 65

Chilled Juice

Cranberry / Grape / Pineapple / Tomato 55

TEA

Iced Tea

Lemon tea 68

Kombucha

Gardenia white tea / Passionfruit oolong tea / Rose lychee black tea 58

Premium Tea Selection

Bi Luo green tea / Chamomile / Chrysanthemum / Classic English breakfast / Earl Grey / Darjeeling / Decaffeinated tea / Ginger tea / Jasmine / Osmanthus black tea / Peppermint 68

Our Tableware of La Scala del Palazzo are available for purchase at NY8 on level 2