



Palazzo Versace

MACAU

La Scala del Palazzo promises to delight with Versace elegance and Italian culinary excellence. Evoking the grand staircase of the Versace Palazzo at Via Gesù in Milan, La Scala del Palazzo's interior mood, green and pink tones, and decoration take inspiration from the Vogue Italy portrait in 1994.

In addition to providing ultimate Italian coffee culture with a contemporary twist, La Scala del Palazzo offers an exclusive Italian culinary experience that celebrates the rich and luscious flavors of Italy. From classic Italian pastries and a spectacular Palazzo Versace afternoon tea, this menu also offers an extensive selection of classic wines and premium spirits, as well as barista-crafted coffee specialties and cocktails.

In this oasis of fashion and culture, diners can indulge in the restaurant's delicacies that combine bright colors, bold textures and distinct, extraordinary Italian flavors - the quintessential Versace experience.

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, Fratello hazelnut liquor, Baileys, espresso and cream	

MOCKTAIL

La Greca Coffee	88
Cold-brew coffee, lime, tonic and orange	
Baroc Garden	88
Red grapes, passionfruit, mint, apple and lemon	
Tè 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	130	600
0042	Ferrari Brut Trentino-Alto Adige, Italy	120	550
7000	Ca'del Bosco Cuvée Prestige Franciacorta DOCG (375ml) Lombardy, Italy		495

White Wine

0553	Giuseppe Quintarelli Bianco Secco Veneto IGT Veneto, Italy	160	750
0583	Fantinel Tenuta Sant'Helena Ribolla Gialla Venezia Giulia IGT Friuli-Venezia Giulia, Italy	130	600
0540	Argiolas 'Meri' Vermentino di Sardegna DOC Sardegna, Italy	100	450

Rosé Wine

0584	Pietradolce Etna Rosato IGT Sicily, Italy	125	600
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Red Wine

1086	Mastroberardino Radici Riserva Taurasi DOCG Campania, Italy	180	900
1084	Idda by Gaja & Graci Etna Rosso IGT Sicily, Italy	160	850
1087	Marchesi di Barolo 'Roccheri' Nebbiolo d'Alba DOC Piedmont, Italy	150	700

ANTIPASTI · PANINI

	Carpaccio di Manzo	228
	Marinated raw beef, rocket salad, extra virgin olive oil, Parmigiano Reggiano cheese and Amalfi lemon	
	Prosciutto e Melone	188
	Cantalupe melon and San Daniele ham	
	La Burrata	208
	Italian fresh Burrata cheese, cherry tomato, heirloom tomato and fresh basil	
	Insalata Nizzarda	208
	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 Scala Burger	248
	Homemade bun, Wagyu beef patty, garlic mayonnaise, caramelized onion jam, roasted tomato, rocket salad, mozzarella cheese and oregano fries	
	Club Sandwich	218
	Pancetta, basil mayonnaise, free range chicken breast confit, egg, tomato, lettuce and French fries	
	Parmigiana di Melanzane	228
	Fried eggplant, tomato sauce, mozzarella cheese and basil	



ZUPPA · PASTA · SECONDI



Minestrone

Tomato, seasonal vegetables with vegetable broth and croutons

118

Spaghetti Gamberi e Agrumi

Spaghetti with prawn, tomato and citrus

258

Pasta Mista al Ragù d'Anatra

Pasta mista with duck ragù and Parmigiano-Reggiano fondue

228



Gnocchi alla Sorrentina

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

188

Dentice all'Isolana

Seabream, potato and cherry tomato

388

Salmone con Salsa Mediterranea

Sustainable Atlantic salmon, Mediterranean sauce and mashed potato

298

Tagliata di Manzo

Flank steak "Bavette" with assorted mushroom and Provolone foam

388

Collo di Maiale Brasato

Iberico pork collar, bell pepper and eggplant purée

288

DOLCI

La Scala Tiramisu

Coffee ladyfingers with Mascarpone cream cheese

128

Torta Caprese

Traditional Neapolitan cake of white chocolate almond and vanilla ice cream

128

Panna Cotta ai Frutti di Bosco

Mixed berries panna cotta

128

Italian Gelato Selection:

Vanilla / Dark chocolate / Strawberry

108



Seasonal Fruit Platter

108



Vegetarian

SIGNATURE COFFEE

Pour-over coffee - Premium coffee bean selection	128
<i>Don Alfonso, Italy, signature blend</i>	
<i>Jamaica, Clifton Mount, Blue Mountain Grade I</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	98
Italian cocoa, Piedmont hazelnut, edible gold leaf, milk and cream	
Golden Hazelnut Coffee	98
Don Alfonso coffee, Piedmont hazelnut, chocolate, edible gold leaf, milk and cream	
Pistachio Coffee	88
Italian pistachio, vanilla bean, edible gold leaf, espresso and milk	

WATER

Still

Acqua Dolomia 750ml / 330ml	88 / 58
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Sparkling

Acqua Dolomia 750ml / 330ml	88 / 58
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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

White grape jasmine / Passionfruit oolong tea / Rose lychee black tea 58

Premium Tea Selection by La Via del Te' Firenze

Colonial Chamomile / Darjeeling Grandi Origini / Earl Grey Imperiale / English Breakfast Tradizionale / Special Jasmine / Moroccan Mint 68

Blend Tea Selection (La Via del Te' Firenze)

Kate Green Tea, Heather Flowers, Rose Buds, Mango, Natural Flavours
Well Balanced, Soft, Slightly Herbaceous Notes 78

Emma Black Tea, Ginger, Lemon Peel, Cornflower Petals, Natural Flavours
Well Balanced, Slightly Tannic, Fruity, Spicy Notes 78

Violetta Black Tea, Mallow Flowers, Raspberry, Elderberry Flowers, Natural Flavours
Full-Bodied, Fruity, Malty Note 78

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 Valdôtaine 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 yrs 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

Peroni 80

LA SCALA DEL PALAZZO

嘉樂酒吧

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