



Cena di San Valentino
February 14th, 2026

Ostriche & Caviale

Gillardeau Oyster 6pc, Kristal Caviar 30g and Condiments
(add on supplement for two people to share total \$1520)
法國吉拉多生蠔 6 隻、當奧豐素精選晶鑽魚子醬 30g
(需額外付加\$1520 供兩人分享)



Carpaccio di Scampi

Scampi Langoustine Carpaccio, Bergamot Scent and Kristal Caviar
生醃海螯蝦配柑橘及晶鑽魚子醬
2022 *Giuseppe Quintarelli Bianco Secco Veneto IGT, Veneto*



Spaghetti ai Ricci di Mare

Handmade Spaghetti alla Chitarra with Sea Urchin, Lime and Coffee Powder
手工意大利面配海膽、青檸及咖啡粉
2022 *Gaja 'Rossj Bass' Chardonnay Langhe DOC, Piedmont*



Risotto

Carnaroli Risotto and Black Truffle
意大利飯配黑松露
2018 *Paraschos Ribolla Gialla Venezia Giulia IGT, Friuli-Venezia Giulia*



Cacciucco in Cartoccio

Seasonal Seafood Cacciucco Soup
意式紙包海鮮湯
2017 *Querciabella 'Mongrana' Toscana IGT, Tuscany*



Filetto alla Rossini

Wagyu Tenderloin Rossini Style with Black Truffle
羅西尼式和牛里脊配黑松露
2018 *Gaja 'Dagromis' Barolo DOP, Piedmont*



Cuore di Pistacchio

Heart Shape, Textures of Strawberry, Pistachio Mousse
心型開心果慕斯

\$1888 Per Person 一位

Wine Pairing Per Person +\$888
搭配餐酒 +\$888

\$16000 Per 2 People Including Private Room, Krug Brut Rosé '27 Ème Édition'
and Twelve Stem Rose Bouquet

Please inform our service staff of any food allergies or dietary requirements. 如有任何食物過敏或餐飲限制，請提前告知我們的服務員。
The listed alcoholic beverages contain an alcohol concentration of more than 1.2%. 餐牌內酒精飲料的酒精濃度達百分之一點二以上。
All prices are in MOP, subject to 10% service charge. 所有標價均以澳門元為單位，並需加收 10% 的服務費。