DON ALFONSO 1890

Welcome to Don Alfonso 1890 at Palazzo Versace Macau
Our philosophy of Italian cuisine is deeply rooted in family traditions
and the rich culinary heritage of Sorrento, Italy.

Inspired by Chef Alfonso Iaccarino, we pay homage to the cultures, values and traditions
of south of Italy to create a multi-sensory dining experience,
while also practicing and advocating sustainability.

Out of a profound respect for this philosophy, we select the freshest seafood
and the most premium meats carefully sourced from suppliers who provide the best quality
products available, including ingredients from the Don Alfonso organic farm
– Le Peracciole – in Italy.

MICHELIN GUIDE
2026

Menu Essenza

Welcome Snacks

Rustic bread, Don Alfonso organic olive oil

Brittany blue lobster, cime di rapa Add. 180

Amberjack, fennel, dill, green apple, cucumber and Amalfi lemon

Veal, akami tuna tartare, Punta Campanella capers, Kristal caviar maison Kaviari

Spaghetti alla chitarra, Hokkaido sea urchin, lime, coffee powder Add. 180

Ravioli Neapolitan Genovese, Parmesan cream, black truffle

Black cod, chantarelle mushrooms, mussels, beans, baby tomatoes

Or

Saga wagyu A5 charcoal tenderloin, artichoke, onion tart Add. 180

Chocolate cake and hazelnut ice cream

Or

Tiramisu semifreddo

Sweet ending

Menu Essenza needs the participation of the whole table $1080

3 Glasses of Wine Pairing $580

Please inform our service staff of any food allergies or dietary requirements. All prices are in MOP, subject to 10% service charge.
All alcoholic beverages contain an alcohol concentration of more than 1.2%. Excessive drinking of alcoholic beverages is harmful to health.
The sale or supply of alcoholic beverages to anyone under the age of 18 is prohibited.

Don Alfonso Business Lunch

Appetizers

Don Alfonso farm to table, tomato sorbet

Amberjack, fennel, dill, green apple, cucumber and Amalfi lemon

Brittany blue lobster, cime di rapa Add. 180

Veal, akami tuna tartar , capers, Kristal caviar Maison Kaviari Add. 180

Pastas

Spaghetti alla chitarra, Hokkaido sea urchin, lime, coffee powder Add. 180

Semolina rice, king crab, clams, basil

Grandfather's Ernesto strascinati, mozzarella, oxtail, San Marzano tomato sauce

Mains

Kinmedai, girolle mushrooms, guazzetto sauce, Mediterranean seaweed

Black Cod, chantarelle mushrooms, mussels, beans,baby tomatoes

Saga wagyu A5 charcoal tenderloin, artichoke, onion tart Add. 280

Desserts

Mango meringue $280

Tiramisu semifreddo $280

Chocolate hazelnut ice cream $280

2 courses (1 appetizer or 1 pasta – 1 main) $680
3 courses (1 appetizer – 1 pasta – 1 main) $880

The choice of the number of courses needs the participation of the whole table

Please inform our service staff of any food allergies or dietary requirements. All prices are in MOP, subject to 10% service charge.