



*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.*

*Don Alfonso cuisine born from the land, will continue to advocate
and implement practices out of a deep respect for our environment
promoting to create better awareness for the food and beverage industry.*

歡迎光臨 Palazzo Versace 澳門的當奧豐素 1890
我們堅守意大利家庭美食的傳統，致力傳承索倫托豐富的烹飪文化精髓。

在傳奇名廚 Alfonso Iaccarino 的啟發下，餐廳傾力打造多感官用餐體驗
向意大利南部的文化、價值及傳統致敬，並落實可持續發展理念。

為貫徹餐廳的餐飲宗旨
我們特從意大利當奧豐素自家有機農場 Le Peracciole
搜羅時令新鮮果蔬。

我們亦與優質食材供應商合作，臻選新鮮海鮮和頂級肉類。

當奧豐素佳餚美饌，皆源於土地，我們對大自然心懷敬仰
未來將繼續堅守負責理念，引領餐飲行業的可持續發展。



Menu Esperienza al Don Alfonso

Summer Garden and Tomato Sorbet

夏日時令蔬菜、番茄雪葩



Ricciola, Fennel, Dill, Green Apple, Cucumber and Amalfi Lemon

油甘魚配茴香蒔蘿、青蘋果及阿馬爾菲檸檬

OR 或

Brittany Blue Lobster and Zucchini Flower (Supplement \$158)

意式布列塔尼藍龍蝦配意大利青瓜花 (需額外付加 \$158)



Risotto Nerano, Gamberi Rossi and Provolone del Monaco

意大利飯配西西里紅蝦及芝士



Handmade Spaghetti alla Chitarra with Sea Urchin

Lime and Coffee Powder (Supplement \$298)

手工意大利麵配海膽、青檸及咖啡粉 (需額外付加 \$298)

OR 或

Grandfather's Ernesto Strascinati, Traditional Cannelloni Pasta Rolls Filled

with Mozzarella Cheese, Oxtail and San Marzano Tomato Sauce

爺爺祖傳秘方 - 傳統意粉卷釀牛尾、馬蘇里拉芝士及聖馬札諾番茄醬



Sole Fish, Roasted Leek and Buffalo Mozzarella

比目魚配韭蔥及馬蘇里拉芝士

OR 或

Lamb Rack Roll, Morel Mushroom and Kale

羊排卷配羊肚菌及羽衣甘藍

OR 或

Charcoal-Grilled Wagyu Tenderloin, Beef Cheek

Potato and Asparagus (Supplement \$188)

炭烤和牛里脊配牛臉頰肉、薯仔及蘆筍 (需額外付加 \$188)



Chocolate Mousse, Raspberry and Mint

巧克力慕斯、樹莓及薄荷

\$1288 Per Person 一位

5 Glasses of Wine Pairing 搭配五杯餐酒 +\$638

Menu Esperienza Applies to Entire Table

Please inform our 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。

All alcoholic beverages contain an alcohol concentration of more than 1.2%. 所有酒精飲料的酒精濃度達百分之一點二以上。

Excessive drinking of alcoholic beverages is harmful to health. 過量飲酒危害健康。

The sale or supply of alcoholic beverages to anyone under the age of 18 is prohibited. 禁止向未滿十八歲人士銷售或提供酒精飲料。

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。

Menu Degustazione

*Piemontese Veal, Mediterranean Tuna Belly Tartare, Caviar
and Capers from Punta Campanella*
意大利牛仔肉、地中海吞拿魚他他、魚子醬及意大利酸豆



Brittany Blue Lobster and Zucchini Flower
意式布列塔尼藍龍蝦配意大利青瓜花



Pasta Mista, Lobster, Red Prawn and Caviar
混合意大利麵、龍蝦、紅蝦及魚子醬



Handmade Spaghetti alla Chitarra with Sea Urchin, Lime and Coffee Powder
手工意大利麵配海膽、青檸及咖啡粉



*Handmade Fresh Pasta Ravioli Filled with Beef in Genovese Style
and Parmigiano Reggiano Foam*
手工意式餃子釀牛肉及帕瑪森芝士泡沫



Wild Pink Sea Bream, Summer Guazzetto and Seaweed
鯛魚配意式海鮮汁及海藻



Charcoal-Grilled Wagyu Tenderloin, Beef Cheek, Potato and Asparagus
炭烤和牛里脊配牛臉頰肉、薯仔及蘆筍



Textures of Peach
意式桃子帕芙洛娃

\$1888 Per Person 一位

7 Glasses of Wine Pairing 搭配七杯餐酒 +\$1188

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