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

Don Alfonso 1890 Premium Degustation

Welcome snacks

Olives, sun-dried tomatoes focaccia, Don Alfonso organic olive oil

King crab, celeriac, yellow tomato, smoked ikura

Brittany blue lobster, cime di rapa

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

Pasta mista, Cacciucco sauce, seafood

Spaghetti alla chitarra, Hokkaido sea urchin, lime, coffee powder

Ravioli Neapolitan Genovese, parmesan cream, black truffle

Kinmedai, girolle mushrooms, guazzetto sauce, Mediterranean seaweed

Charcoal-grilled wagyu tenderloin, artichoke, caramelized onion cheek tart

Amalfi lemon sorbet

Mango meringue

Sweet ending

Menu Premium Degustation needs the participation of the whole table	$2280
8 Glasses Wine Pairing	$1180
7 Glasses Premium Wine Pairing	$5880

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 1890 Experience

Welcome snacks

Olives, sun-dried tomatoes Focaccia, Don Alfonso organic olive oil

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

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

Semolina rice, king crab, clams, basil

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

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

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

Or

Charcoal-grilled wagyu tenderloin, artichoke, caramelized onion cheek tart Add. 180

Chocolate cake and hazelnut ice-cream

Sweet ending

Menu Experience needs the participation of the whole table $1580

5 Glasses Wine Pairing $680

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.