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 A La Carte

Minimum 2 courses dessert not included.

Appetizers

Amberjack, fennel, dill, green apple, cucumber and Amalfi lemon		380
Brittany blue lobster, cime di rapa		680
Veal, akami tuna tartare, Punta Campanella capers, Kristal caviar Maison Kaviari		580
Fassona beef carpaccio, Burrata, hazelnut oil		380

Pastas

Pasta mista, cacciucco sauce, seafood	Sharing x 2 Persons	880
Spaghetti alla chitarra, Hokkaido sea urchin, lime, coffee powder		680
Tortellini, Parmesan cream, peas		380
Grandfather’s Ernesto strascinati, mozzarella, oxtail, San Marzano tomato sauce		380

Mains

Kinmedai, girolle mushrooms, guazzetto sauce, Mediterranean seaweed	580
Black cod, chantarelle mushrooms, mussels, beans, baby tomatoes	580
Kyushu island Saga wagyu A5, onion tart, horseradish	780
Lamb rack roll, mash potatoes, chantarelle mushrooms	580

Desserts

Mango meringue	280
Chocolate cake and hazelnut ice cream	280
Tiramisu semifreddo	280

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