

圣诞套餐

CHRISTMAS SET MENU

2024.12.24 & 25

在米其林入选餐厅，以丰盛美食欢度佳节，
感受味蕾大满足！

Light up your festive gathering with the authentic flavors
of Italy at the Michelin Selected Restaurant.


TERRAZZA
ITALIAN RESTAURANT
庭园意大利餐厅

六道菜晚餐

6-COURSE SET DINNER

澳门元 **988** /位
MOP

含1杯香槟

WITH A GLASS OF CHAMPAGNE

如愿·让喜悦升华
FULFILL YOUR
JOY LIST

悦动心弦
SYMPHONY of JOY

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圣诞套餐 Christmas Menu



2024.12.24 & 25

生蚝

OSTRICA

法国吉拉多生蚝 2号 / 青瓜 / 伏特加 / 青柠
French Oyster Gillardeau N2 / Cucumber / Wodka / Lime

鳌虾栗子汤

CASTAGNE E SCAMPI

栗子汤 / 鳌虾 / 炸面包丁 / 鼠尾草油
Chestnut Soup / Scampi / Croûtons / Sage Oil

意大利饭

RISOTTO

意大利烩饭 / 浓汤 / 海鲜 / 嫩节瓜 / 柠檬 / 鱼子酱
Risotto Acquerello / Scented Bisque / Seafood / Baby Zucchini / Lemon / Caviar

海鲷鱼

ORATA

小蔬菜, 藏红花酱白蜆
Char-grilled Sea Bream Fillet / Romanesco Purée /
Italy Alps Wild Salad

OR

炖小牛胛

OSSOBUCO

芦笋, 方旦土豆, 波特酒黑蒜酱
Slow Braised Veal Shank / Saffron White Polenta /
Gremolada / Parsley Oil

意式果干面包配沙巴雍(分享)

Christmas Cake Panettone With Zabaione(Sharing)

漂浮岛

FLOATING ISLAND

水煮鸡蛋白 / 香草酱汁 / 栗子泥 / 香脆焦糖
Poached Egg White / Vanilla Sauce / Chestnut Purée / Crispy Caramel

澳门元
MOP

988

/ 每位
per person

所有价目为澳门元并需附加10%服务费

All prices are in MOP and are subject to a 10% service charge.

Tutti i prezzi sono in MOP e soggetti al 10% di servizio.

除夕套餐

NEW YEAR'S EVE SET MENU

2024.12.31

辞旧迎新，尽享意大利传统美味与温馨，
「意」起迎接精彩新一年！

End-of-year gourmet indulgences to share
and cherish with the ones you love.



TERRAZZA

ITALIAN RESTAURANT

庭园意大利餐厅



六道菜晚餐
6-COURSE SET DINNER

澳门元 **1,088** /位 person
MOP

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WITH A GLASS OF CHAMPAGNE



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除夕套餐

New Year's Eve Menu

31st December, 2024



生牛肉和塔塔

CARPACCIO & TARTARE

法松尼生牛肉塔塔三文治 / 红皮萝卜 / 杂锦小香草 / 阿马尔菲柠檬皮
Sandwich Stuffed with Fassona Beef Tartare / Red Radish / Micro Herbs / Amalfi Lemon Zest

扇贝

CAPASANTA

酿节瓜花 / 北海道扇贝 / 西红柿香橙酱汁 / 黑松露
Stuffed Zucchini Flower / Hokkaido Scallop / Tomato Orange Fresh Coulis / Black Truffle

意式饺子

BOTTONI

墨鱼汁饺子 / 蓝龙虾 / 浓汤泡沫 / 海蓬子 / 风干乌鱼子
Squid Ink Ravioli / Blue Lobster / Bisque Emulsion / Samphire / Bottarga

多宝鱼

ROMBO

多宝鱼 / 鱼肉慕斯 / 节瓜花 / 羽衣甘蓝菜泥
Turbot Fish / Mousseline / Zucchini Flower / Kale Purée

OR

羊排

AGNELLO

炭烤羊排 / 松露慕斯 / 烟熏茄子泥 / 羊肉原汁 / 薄荷油
Char-grilled Lamb Chop / Truffle Mousseline / Smoked Eggplant Purée / Lamb Jus / Mint Oil

意式果干面包配沙巴雍

Panettone with Zabaione

漂浮岛

FLOATING ISLAND

水煮鸡蛋白 / 香草酱汁 / 栗子泥 / 香脆焦糖
Poached Egg White / Vanilla Sauce / Chestnut Purée / Crispy Caramel

澳门元 **988** / 每位
MOP per person

如对任何食物有过敏反应,请于点餐前通知服务团队
Please inform the service team prior to ordering for any food allergy or dietary requirements.