



Ristorante
il Teatro
帝雅廷意大利餐廳

前菜共享

SHARED APPETIZERS

精選海鮮拼盤

Seafood Selection

*Boston lobster, Japanese king crab,
Dalian abalone, New Caledonia blue prawns,
Seasonal oyster,
Scottish razor clam and fish crudo*

MOP 1,100 / 2,200

意大利火腿拼盤

Antipasti Selection

*Culatello di Zibello, mortadella,
salami, speck, bresaola, homemade paté,
roasted fig, chicken and duck liver parfait, olives,
pickles, rosemary crisp bread*

MOP 520 / 1000

冷前菜

COLD APPETIZERS

	MOP
田園沙律伴乾蔥雪利醋汁 Mixed Greens <i>Salanova, mizuna, rocket, shallot and sherry vinaigrette, pecorino Toscano, baby artichokes, crisps</i>	150
鮮布袋芝士車厘茄沙律 🌈 Burrata Cheese and Tomato Salad <i>Fresh Apulia burrata cheese, tomato textures, basil, basil seeds, 25 years aged balsamic vinegar</i>	180
油甘魚生魚片伴茴香沙律 Yellowtail Crudo <i>Sliced yellowtail amberjack, fennel, pistachios, date tomatoes, citrus vinaigrette, fennel pollen</i>	200
生牛柳片伴水瓜榴及火箭菜 🌈 Veal Carpaccio <i>Sliced Fassone veal tenderloin, porcini aioli, capers, Parmigiano Reggiano, arugula, garlic chips</i>	220

熱前菜

HOT APPETIZERS

	MOP
焗芝士茄子 🌈 Eggplant Parmigiana <i>Crispy eggplant parmigiana, eggplant caviar, tomato fondue</i>	150
烤煙燻西西里八爪魚配海蘆筍及香草醬汁 🌈 Sicilian Octopus <i>Grilled and smoked Sicilian octopus, tomberry tomato, samphire, pickled shallot, salmoriglio</i>	200
油甘魚伴鱈魚子及意大利燴菜 Yellowtail <i>Roasted yellowtail amberjack, caponata, bagna cauda, bottarga di tonno</i>	200
北海道帶子配時令蘑菇及棕牛油醋 Hokkaido Scallops <i>Seared Hokkaido scallops, seasonal mushrooms, Parmigiano Reggiano, cauliflower purée, brown butter vinaigrette</i>	220

餐廳供應素食菜譜及純素食菜譜 Vegetarian and Vegan menus are available upon request

所有價目須另加10%服務費 All prices are subject to 10% service charge

意大利粉 · 意大利飯

PASTA · RISOTTO

四式芝士雲吞伴羅勒番茄汁 🌈	MOP
Four Cheese Ravioli	130 / 210
<i>Ricotta, mascarpone, Parmigiano Reggiano, Pecorino Romano, pomodoro sauce, basil</i>	
意大利茴香肉腸螺旋粉配番茄汁	150 / 220
Fennel Sausage Fusilli	
<i>Fusilli pasta, homemade pork and fennel sausage, pomodoro sauce, shallot crisps</i>	
烤日本蘑菇意大利飯	150 / 300
Maitake Risotto	
<i>Acquarello rice, roasted maitake mushrooms, mascarpone, Marsala glaze</i>	
龍脷及帶子雲吞伴鱈魚子醬	160 / 320
Cappellacci	
<i>Dover sole and scallop mousse filled cappellacci, Oscietra caviar, dill oil</i>	
珍寶蟹貝殼粉配蟹肉汁 🌈	170 / 340
Crab Cavatelli	
<i>Cavatelli, Dungeness crab, crab bisque, tarragon, mint, garlic and herb bread crumbs</i>	
愛爾蘭藍龍蝦伴意粉配海鮮濃汁	時價 market price
Lobster Spaghetti	
<i>Gentile spaghetti, Irish blue lobster, garlic, white wine, crustacean sauce</i>	

湯 SOUP

時令蔬菜湯 Minestrone <i>Seasonal vegetable soup, Genovese pesto</i>	MOP 120
蜆肉青花魚大蒜湯 Clam and leek <i>Clams, leek, mackerel flakes, herbs</i>	140

魚類 FISH

煎海鯛魚伴日本蘑菇、朝鮮薊薄脆及朝鮮薊忌廉醬汁 Royal Sea Bream <i>Pan-roasted Orbitello royal sea bream fillet, hon shimeji mushrooms, artichoke cream, artichoke chips, red capsicum</i>	330
烤比目魚伴煙燻西班牙白鯷魚、孢子甘藍及乾蔥雞肉汁 Atlantic Halibut <i>Baked Atlantic Halibut, smoked Spanish anchovy, brussel sprouts, salsify purée, cabbage chips, shallot and caper chicken jus</i>	380
海鮮上湯煮原條地中海鱸魚 🌈 Sea Bass <i>Whole roasted Mediterranean sea bass, baked in 'crazy water', cherry tomato, white wine, garlic, Nocellara olives, capers, oregano</i>	520
原條龍脷伴番茄乾醬及檸檬番茜汁 Sole <i>Whole butter basted Dover sole, lemon, parsley, sundried tomato tapenade, spinach</i>	580

肉類 MEAT

1000克 澳洲新南威爾斯州流浪谷黑安格斯帶骨肉眼扒伴燒長形薯仔、藤茄及胡椒牛肉汁
Rangers Valley Australian Black Angus
1 kg bone-in ribeye, roasted fingerling potatoes, vine cherry tomatoes,
Sicilian garlic, peppercorn beef jus
MOP 1,380

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| 烤原隻春雞伴小甘筍及白醋雞肉汁 🌈 | MOP 400 |
| Chicken Saltimbocca
<i>Roasted whole baby chicken, Prosciutto di Parma, sage, whipped potato and carrot, elfin carrots, cipollini onion, white balsamic chicken jus</i> | |
| 香酥芝士 / 米蘭式法索里奶飼牛仔扒 🌈 | 440 |
| Veal Parmigiana or Milanese
<i>Fassone milk-fed veal chop, tomato sauce, mozzarella cheese, Parmigiano Reggiano</i> | |
| 新西蘭羊排伴朝鮮薊、甜豆及鯷魚羊肉汁 | 450 |
| New Zealand Te Mana Lamb
<i>Lamb rack, artichoke, sweet peas, soybeans, herbed crust, anchovy lamb jus</i> | |
| 340克 澳洲新南威爾斯州流浪谷M5和牛西冷扒伴西西里蒜頭及干邑芥末牛肉汁 | 670 |
| Rangers Valley WX Australian Striploin
<i>340g M5 wagyu striploin, Sicilian garlic, rosemary fries, cognac mustard beef jus</i> | |

薄餅 PIZZA

聖馬扎諾番茄醬、橄欖油、羅勒及坎帕尼亞水牛奶芝士

Pizza Margherita

San Marzano tomato sauce, Terre Bormane olive oil, basil, mozzarella di bufala Campania

MOP 150

香辣意大利腸、番茄及馬蘇里拉芝士

MOP

170

Salami

Spicy salami, tomato, mozzarella

巴瑪火腿、番茄、朝鮮薊、橄欖及馬蘇里拉芝士

180

Quattro Stagioni

Prosciutto di Parma, tomato, artichokes, Taggiasca olives, mozzarella

巴瑪火腿、烤蒜橄欖油、瑪斯卡邦芝士、乳清芝士及馬蘇里拉芝士

190

Bianca

Prosciutto di Parma, roasted garlic oil, mascarpone, ricotta, mozzarella

塔雷吉歐芝士、羅馬綿羊奶芝士及瑪斯卡邦芝士

190

Sausage

Caramelized onion, sausage, taleggio, Pecorino Romano, mascarpone

意大利煙燻火腿、時令蘑菇、洋蔥、瑪斯卡邦芝士及馬蘇里拉芝士

200

Speck

Alto Adige speck, seasonal mushroom, onion, mascarpone, mozzarella

精選甜品 DESSERTS

特製雪糕及雪葩 雲呢拿、朱古力、鹽味焦糖、白咖啡、覆盆子、熱情果 Homemade Ice Cream and Sorbet <i>Vanilla, chocolate, salted caramel, white ristretto, raspberry, passion fruit</i>	MOP 90
意大利軟芝士餅 🌈 Il Teatro Tiramisu <i>Mascarpone cheese, espresso, homemade ladyfinger, pistachio biscotti</i>	120
檸檬奶凍伴士多啤梨及西西里開心果雪糕 Lemon Cotto <i>Cooked cream, Amalfi lemon, strawberries, Sicilian pistachio ice cream</i>	120
朱古力忌廉伴榛子脆脆及可可雪糕 Piemonte Hazelnut <i>Gianduja cream, caramelized praline, chocolate sponge, cocoa nib ice cream</i>	120
意大利烈酒蛋糕伴大溪地香草忌廉 Neapolitan Baba <i>"Vecchia Romagna" brandy, Tahitian vanilla, mascarpone cream</i>	120
意大利芝士拼盤 Italian Farmhouse Cheeses <i>Pajerin, gorgonzola, fontina, taleggio, Parmigiano Reggiano, Pecorino Romano</i>	180