



ANTIPASTI

風味前菜

意廊招牌八爪魚沙律



mop

238

澳大利亞八爪魚、醃乾蔥、薯仔、番茄、香草醬汁

Insalata di Polpo

Fremmentle octopus, pickled shallots, potato, tomato, salmoriglio

意式生牛肉薄片



218

澳洲牛柳、醃蘑菇、帕瑪森芝士、火箭菜

Carpaccio di Manzo

Australian beef tenderloin, pickled mushrooms, Parmigiano Reggiano, arugula

布袋水牛芝士沙律



168

鮮布袋芝士、番茄、羅勒、意大利黑醋汁

Insalata Caprese

Burrata cheese, tomato, basil, balsamic vinaigrette

油甘魚生魚片沙律

208

油甘魚、茴香、水瓜榴果、黃金辣椒、羊齒生菜、生薑油醋汁

Insalata di Ricciola

Amberjack, fennel, caper berry, pepperoncino, mache, ginger vinaigrette

吞拿魚他他

228

吞拿魚、榛子、意大利黑醋、法蔥油、鯷魚醬

Tartare di Tonno

Tuna, hazelnut, balsamic vinegar, chive oil, bagna càuda

意式蟹肉沙律

238

蟹肉、牛油生菜、羊齒生菜、火箭菜、三文魚籽、蝦籽、青蘋果油醋汁

Insalata di Granchio

Crab meat, butter lettuce, mache, arugula, salmon roe, shrimp roe, green apple vinaigrette



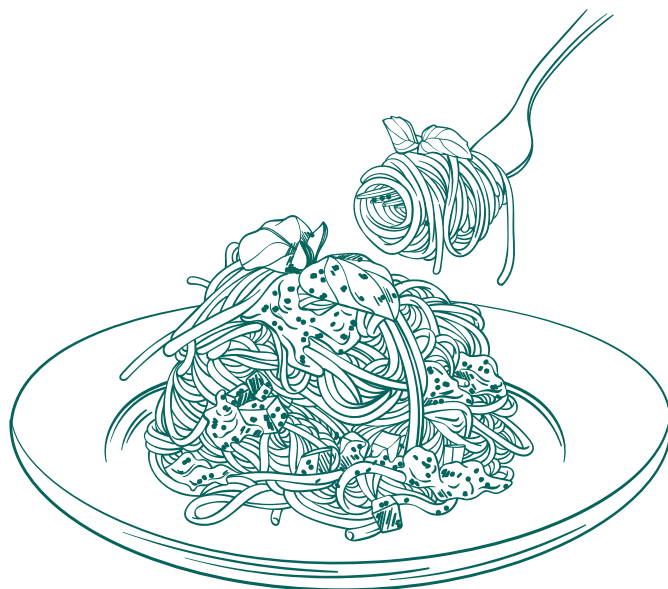
如有任何食物過敏，請在點餐前告知您的服務員。

Before placing your order, please inform your server if a person in your party has a food allergy.

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

HOMEMADE PASTA

手工自製 意大利麵



細膩的麵粉從網篩中緩緩灑下，混合蛋液成團，經過揉捏，反覆折疊，經典的切割與塑形，再到分秒不差的精準烹煮時間以達到最好的口感，盡顯手工意大利麵的優雅藝術氣息。

The flour is sifted, the dough kneaded, rolled, folded and cut into shapes, made fresh daily to order and cooked in just a matter of minutes, with the mouth-watering transformation, this is the art of Italian homemade pasta in our kitchen. We craft our pasta with equal part love and passion, and we hope our guests feel it in each al dente bite of our saucy classics. Buon Appetito!



貴妃蟹與藍蝦意大利捲麵

貴妃蟹、藍蝦、龍蝦汁、番茄、辣椒

Casareccie con Gamberi e Granchio

Spanner crab, blue prawn, lobster bisque, tomato, chili

mop
268

香蒜蛤蜊寬麵

蛤蜊、蒜、辣椒、意大利香菜、白葡萄酒

Fettuccine alle Vongole

Clams, garlic, chili, parsley, white wine

228

「主廚」意大利千層麵

慢煮肉醬、白醬、帕瑪森芝士

Chef's Lasagna

Meat ragu, bechamel, Parmigiano Reggiano

198

經典番茄意大利麵

聖馬札諾番茄、櫻桃茄、帕瑪森芝士、羅勒

Spaghettoni al Pomodoro

San Marzano tomato, cherry tomato, Parmigiano Reggiano, basil

178

傳統辣肉醬香腸長通粉

風乾豬臉頰肉、香辣肉醬香腸、煙燻番茄、紅洋蔥、
絲翠奇亞芝士、辣椒

Rigatoni all' Nduja

Guanciale, spicy Nduja sausage, smoked tomato, red onion,
Stracciatella, chili

208

慢煮肉醬大寬麵

慢煮肉醬、聖馬札諾番茄醬、帕瑪森芝士

Pappardelle alla Bolognese

Meat ragu, San Marzano tomato sauce, Parmigiano Reggiano

218

龍蝦扁意大利麵

波士頓龍蝦、聖馬札諾番茄、奶油、辣椒、香草麵包碎、龍蝦汁

Linguine all Astice

Boston lobster, San Marzano tomato sauce, cream, chili, herb breadcrumbs,
lobster bisque

298

意大利飯
RISOTTO

香煎乳鴿意大利飯

乳鴿、帕瑪森芝士、松子仁、意式青醬、雞湯

Risotto al Piccione

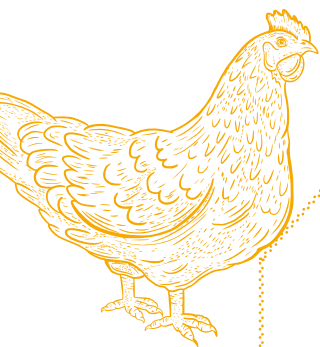
Pigeon, Parmigiano Reggiano, pine nuts, parsley sauce, chicken broth

228



SECOND

主菜



陸地風味 FROM THE LAND



意式迷迭香烤雞 (需時四十分鐘) 
原隻三黃雞、雞肉汁

mop
298

Pollo "Spatchcock" allo Spiedo (Please allow 40 minutes preparation time)
Whole yellow chicken, chicken jus

穀飼澳洲肉眼排
300克牛排、西西里蒜頭、牛肉汁

588

Costata di Manzo
300g Australian ribeye, Sicilian garlic, beef jus

自選配菜一款 Choice of one contorni

法索里牛仔排
可選帕爾瑪焗牛仔排或米蘭式牛仔排配櫻桃茄沙律

468

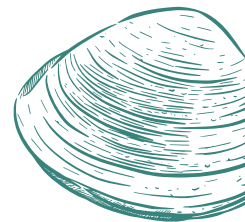
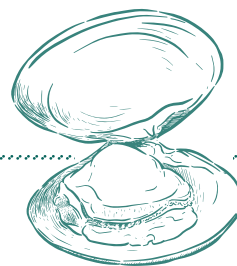
Fassone Vitello
Your choice of Vitello alla Parmigiana, Vitello alla Milanese
with cherry tomato salad

穀飼澳洲牛柳
200克牛柳、鵝肝、薯泥、菠菜、牛肉汁

588

Filetto di Manzo con Foie Gras
200g Australian tenderloin, foie gras, mashed potato, spinach, beef jus

海洋風味 FROM THE SEA



香蒜炒蛤蜊

蛤蜊、蒜、聖馬札諾番茄醬、辣椒、白葡萄酒

Saute di Vongole

Clams, garlic, San Marzano tomato sauce, chili, white wine

mop
288

意式釀魷魚

魷魚、意式豬肉腸、西西里鯷魚、麵包糠、檸檬、意大利香菜、烤櫻桃茄醬

Calamari Ripieni

Squid, Italian sausage, Sicilian anchovy, bread crumbs, lemon, parsley, roasted cherry tomato sauce

218

香烤海鱸魚柳

海鱸魚柳、櫻桃茄、紅洋蔥、牛至、橄欖油

Filletto di Spigola

Sea bass fillet, cherry tomato, red onion, oregano, olive oil

238

烤焗鱈魚

鱈魚、普塔內斯卡醬汁

Merluzzo al Forno

Cod fish, puttanesca sauce

268



CONTORNI 配菜



黑松露薯泥

黑松露、薯泥、牛油、牛奶

Pure di Patate al Tartufo nero

Black truffle, mashed potato, butter, milk

mop
98

風乾豬臉頰肉烤薯仔

黃金薯、迷迭香、豬臉頰肉、帕瑪森芝士

Patate e Guanciale

Fingerling potatoes, rosemary, guanciale, Parmigiano Reggiano

98

椰菜花

炸椰菜花、香草、蒜油、帕瑪森芝士

Cavolfiore

Fried cauliflower, herb, garlic oil, Parmigiano Reggiano

98

西蘭苔

炒西蘭苔、蒜、橄欖油、辣椒

Broccolini

Sautéed broccolini, garlic, olive oil, chili

mop
98

烤意式風味時蔬

茄子、意大利青瓜、雞髀菇、牛至、羅勒青醬、松子仁

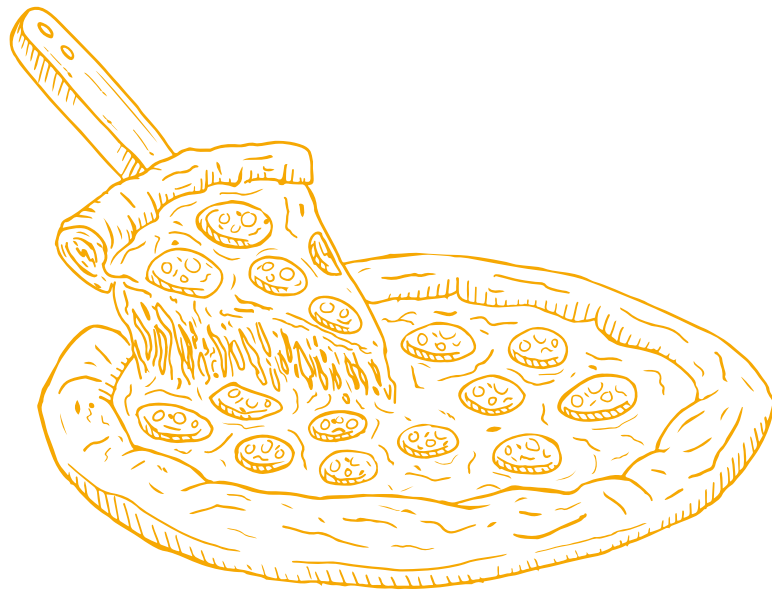
Vegetali alla Griglia

Eggplant, zucchini, abalone mushroom, oregano, pesto sauce, pine nuts

98

PIZZA ROMANA

羅馬式披薩



羅馬風味手工披薩的麵團，以兩款來自意大利的穀物麵粉調和而成，加入酵母麵種揉製，經歷漫長的48小時低溫熟成發酵後，被送入柔和的爐火烘烤，形成特有的輕盈香脆。

The Roman style pizza dough is created with a two-grain flour mixed with an Italian preferment. After at least 48 hours of slow maturation, the dough is hand-kneaded and baked until the dough is transformed into a thin, ethereal golden crust.



湖畔海鮮披薩

mop
228

坎帕尼亞水牛奶芝士、蝦、帶子、油浸櫻桃茄、蘑菇、海藻醬

Lakeside

Mozzarella di Bufala, prawn, scallop, cherry tomato confit, mushroom, seaweed sauce



國王火腿披薩

198

聖馬札諾番茄、古拉泰勒火腿、絲翠奇亞芝士、羅勒

Culatello

San Marzano tomato, Culatello di Zibello, Stracciatella, basil



四式芝士披薩

168

坎帕尼亞水牛奶芝士、古貢佐拉藍芝士、塔雷吉歐牛奶芝士、帕瑪森芝士、核桃、蜂蜜

Quattro Formaggi

Mozzarella di Bufala, Gorgonzola, Taleggio, Parmigiano Reggiano, walnuts, honey



瑪格麗特皇后披薩

148

聖馬札諾番茄醬、坎帕尼亞水牛奶芝士、橄欖油、羅勒

Margherita

San Marzano tomato sauce, Mozzarella di Bufala, olive oil, basil

意式牛肝菌披薩

168

牛肝菌、豬臉頰肉、帕瑪森芝士、坎帕尼亞水牛奶芝士、古貢佐拉藍芝士、牛肝菌醬

Porcini Pizza

Porcini mushroom, guanciale, Parmigiano Reggiano, Mozzarella di Bufala, Gorgonzola, porcini paste

意大利風乾牛肉披薩

188

坎帕尼亞水牛奶芝士、風乾牛肉、火箭菜、帕瑪森芝士醬

Valtellina

Mozzarella di Bufala, bresaola, arugula, Parmigiano Reggiano sauce

意式風乾豬頸火腿披薩

188

風乾豬頸火腿、聖馬札諾番茄、坎帕尼亞水牛奶芝士、油浸櫻桃茄、墨西哥辣椒、火箭菜

Coppa Cabana

Coppa, San Marzano tomato sauce, Mozzarella di Bufala, cherry tomato confit, jalapeno, arugula

特選意式辛辣披薩

188

香辣莎樂美腸、香辣肉醬香腸、紅洋蔥、牛至、聖馬札諾番茄、馬蘇里拉芝士

Pepperoni

Spicy salami, Nduja, red onion, oregano, San Marzano tomato, mozzarella

烤餃子夾心披薩

188

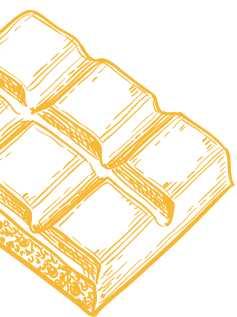
坎帕尼亞水牛奶芝士、香辣莎樂美腸、帕瑪森芝士、羅勒

Baked Calzone

Mozzarella di Bufala, spicy salami, Parmigiano Reggiano, basil

DOLCI

意式甜點



榛子朱古力枕頭披薩



mop

188

朱古力醬、烤榛子、糖霜、香草雪糕

Nutella Pillow

Nutella, roasted hazelnuts, icing sugar, vanilla ice cream

意廊招牌朱古力熔岩蛋糕



138

意大利70%可可朱古力、脆脆白咖啡雪糕、杏仁糖粉

Tortino al Cioccolato

Amedei 70% cocoa dark chocolate, crumble white ristretto ice cream, almond streusel

千層酥

118

香草奶油、焦糖

Millefoglie

Vanilla cream and caramel

意大利提拉米蘇

98

瑪斯卡邦芝士、濃縮咖啡、自製手指餅

Tiramisu

Mascarpone cheese, espresso, homemade ladyfingers

意式奶凍

香草籽、柑橘、草莓、杏仁脆脆

Panna Cotta

Vanilla bean, citrus, strawberry, crispy almond

mop
98

覆盆子奶油蛋糕

覆盆子、香草奶油、海綿蛋糕

Torta al Lampone

Raspberry, vanilla cream, sponge cake

98

多層朱古力蛋糕

70%黑濃朱古力甘納許奶油

Multistrato Chocolate cake

Intenso Guanaja 70% chocolate ganache cream

98

自家製雪糕 (每球)

香草、朱古力或海鹽焦糖

Gelati (per scoop)

Vanilla, chocolate or salted caramel

38

自家製雪葩 (每球)

覆盆子、羅勒或阿瑪菲檸檬

Sorbetti (per scoop)

Raspberry, basil or Amalfi lemon

38



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MACANESE & PORTUGUESE SPECIALTIES

澳葡特色



澳門於2018年獲聯合國教科文組織評定為創意城市美食之都的美譽；而澳葡菜更於2021年被列入國家級非物質文化遺產名錄的美饌。我們聯合本地知名澳葡菜名廚黃文龍合作，把幾近失傳的傳統食譜加以保留，並於湖畔意廊將澳葡佳餚的文化精髓與獨特風味重新演繹，融合傳統與創新，用心守護澳門獨一無二的美食文化瑰寶。

In 2018, UNESCO designated Macau as a Creative City of Gastronomy, and in 2021 Macanese Gastronomy was inscribed on the Representative List of National Intangible Cultural Heritage. In collaboration with famous local chef Raymond Vong, Lakeside Trattoria revives lost recipes and blends tradition and innovation to perfect the flavors of Macanese cuisine. We are dedicated to preserve the culinary arts and unique flavors of a city full of delicious treasures.



炸馬介休球
Bacalhau Fritters

mop
108

西洋炒飯
Macanese Fried Rice

158

紅酒燴牛尾
Braised Oxtail in Red Wine

208

非洲辣雞
African Chicken

248

葡式魔鬼辣大蝦
Pan-fried Macanese King Prawns

388

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