



ANTIPASTI

風味前菜

意廊招牌八爪魚沙律



mop

238

澳洲八爪魚、醃乾蔥、薯仔、番茄、香草醬汁

Insalata di Polpo

Australian octopus, pickled shallots, potato, tomato, salmoriglio

意式生牛肉薄片



228

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

意式小牛肉薄片

228

牛仔柳、水瓜榴、番茄粉末、意大利香菜粉末、火箭菜、吞拿魚醬

Vitello Tonnato

Veal loin, capers, tomato powder, parsley powder, arugula, tuna sauce

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 reduction, chive oil, bagna càuda

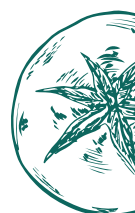
意式蟹肉沙律

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!



貴妃蟹藍蝦意大利捲麵



mop
268

貴妃蟹、藍蝦、龍蝦汁、番茄、辣椒

Casarecce con Gamberi e Granchio

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

香蒜蛤蜊寬麵



228

蛤蜊、蒜、辣椒、意大利香菜、白葡萄酒

Fettuccine alle Vongole

Clams, garlic, chili, parsley, white wine

「主廚」意大利千層麵



198

慢煮肉醬、白醬、帕瑪森芝士

Chef's Lasagna

Meat ragù, Béchamel, Parmigiano Reggiano

經典番茄意大利麵



178

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

傳統辣肉醬香腸長通粉

208

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

慢煮肉醬大寬麵

218

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

龍蝦扁意大利麵

298

波士頓龍蝦、聖馬札諾番茄、奶油、辣椒、香草麵包糠、龍蝦汁

Linguine all Astice

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

意大利飯 RISOTTO

香煎乳鴿意大利飯

228

乳鴿、帕瑪森芝士、松子仁、意式青醬、雞湯

Risotto al Piccione

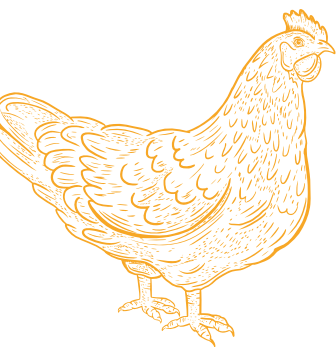
Pigeon, Parmigiano Reggiano, pine nuts, parsley sauce, chicken broth



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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

318

Pollo “Spatchcock” allo Spiedo (Please allow 40 minutes preparation time)

Whole yellow chicken, chicken jus

穀飼澳洲肉眼牛扒

588

350克澳洲肉眼牛扒、西西里蒜頭、牛肉汁

Costata di Manzo

350g Australian ribeye, Sicilian garlic, beef jus

自選配菜一款

Choice of one contorno

法索里牛仔扒

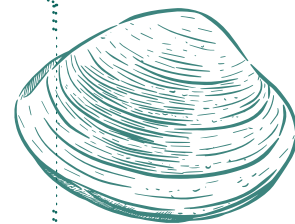
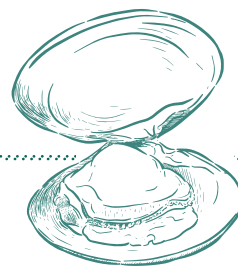
468

可選帕爾瑪焗牛仔扒或米蘭式牛仔扒配櫻桃茄沙律

Fassone Vitello

Your choice of Vitello alla Parmigiana or Vitello alla Milanese
with cherry tomato salad

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, breadcrumbs, lemon, parsley, roasted cherry tomato sauce

238

香烤海鱸魚柳

海鱸魚柳、櫻桃茄、紅洋蔥、奧勒岡、橄欖油

Filetto di Spigola

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

238

意式焗白鱈魚

焗白鱈魚、三文魚籽、雅枝竹泥、茴香、香草麵包碎、蛤蜊奶油醬

Merluzzo al Forno all Italiana

Baked white cod fish, salmon roe, artichokes purée, fennel, herb breadcrumbs, creamy clam sauce

338

西西里式燉海鮮

波士頓龍蝦、海鱸魚、黑青口、蛤蜊、帶子、魷魚、聖馬札諾番茄、龍蝦高湯、香蒜麵包

Zuppa di Pesce alla Siciliana

Boston lobster, sea bass, black mussel, clams, scallop, squid, San Marzano tomato, lobster bouillon, garlic bread

488



配菜 CONTORNO



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

西蘭苔

炒西蘭苔、香蒜、橄欖油、辣椒

Broccolini

Sautéed broccolini, garlic, olive oil, chili

mop
98

意式燉時蔬

意大利青瓜、茄子、甜椒、洋蔥、羅勒、聖馬札諾番茄

Ratatouille

Zucchini, eggplant, bell pepper, onion, basil, San Marzano tomato

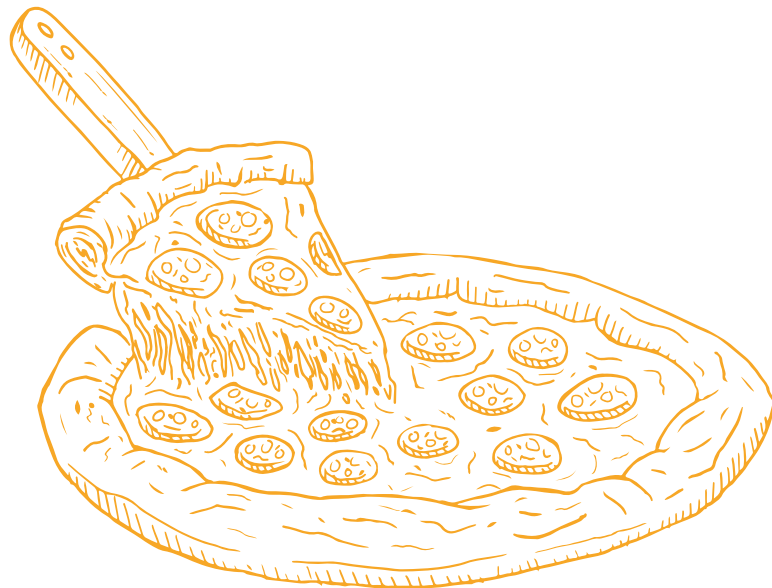
98

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PIZZA ROMANA

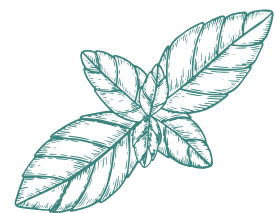
羅馬式披薩



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.

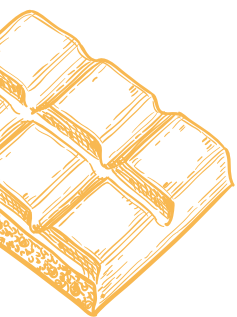




湖畔海鮮披薩		mop 248
坎帕尼亞水牛奶芝士、藍蝦、帶子、油浸櫻桃茄、蘑菇、海藻醬		
Lakeside		
Mozzarella di Bufala, blue prawn, scallop, cherry tomato confit, mushroom, seaweed sauce		
.....		
國王火腿披薩		198
聖馬札諾番茄、古拉泰勒火腿、絲翠奇亞芝士、羅勒		
Culatello		
San Marzano tomato, Culatello di Zibello, Stracciatella, basil		
.....		
四式芝士披薩		168
坎帕尼亞水牛奶芝士、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		188
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		
.....		
意式豬肉卷披薩		188
豬肉卷、聖馬札諾番茄醬、坎帕尼亞水牛奶芝士、意式莎莎醬		
Porchetta Pizza		
Porchetta, San Marzano tomato sauce, Mozzarella di Bufala, salsa verde		
.....		
特選意式辛辣披薩		188
香辣莎樂美腸、香辣肉醬香腸、紅洋蔥、奧勒岡、聖馬札諾番茄、馬蘇里拉芝士		
Pepperoni		
Spicy salami, Nduja, red onion, oregano, San Marzano tomato, mozzarella		
.....		
香烤茄子披薩 		158
烤茄子、油浸櫻桃茄、瑞可塔芝士、羅勒青醬、聖馬札諾番茄、帕瑪森芝士		
Melanzana		
Grilled eggplant, cherry tomato confit, ricotta cheese, pesto, San Marzano tomato, Parmigiano Reggiano		

DOLCI

意式甜點



榛子朱古力枕頭披薩

朱古力醬、烤榛子、香草雪糕



mop
188

Nutella Pillow

Nutella, roasted hazelnuts, vanilla ice cream

意廊招牌朱古力熔岩蛋糕

意大利70%可可朱古力、脆脆白咖啡雪糕



138

Tortino al Cioccolato

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

千層酥

香草奶油、焦糖

118

Millefoglie

Vanilla cream, caramel

意大利提拉米蘇

瑪斯卡邦芝士、濃縮咖啡、自製手指餅

98

Tiramisu

Mascarpone cheese, espresso, homemade ladyfingers

意式奶凍

香草籽、柑橘、草莓、杏仁脆脆

Panna Cotta

Vanilla seed, citrus, strawberry, crispy almond

mop
98

檸檬薄荷士多啤梨撻

檸檬、薄荷葉、士多啤梨

Lemon Mint Strawberry Tart

Lemon, mint, strawberry

98

薩赫朱古力紅莓蛋糕

覆盆子、薩赫朱古力、堅果

Sacher Chocolate Raspberry Cake

Sacher chocolate, raspberry, nuts

98

自家製雪糕 (每球)

香草 / 朱古力 / 海鹽焦糖

Gelati (per scoop)

Vanilla / Chocolate / Sea salted caramel

38

自家製雪葩 (每球)

覆盆子 / 羅勒 / 阿瑪菲檸檬

Sorbetti (per scoop)

Raspberry / Basil / 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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