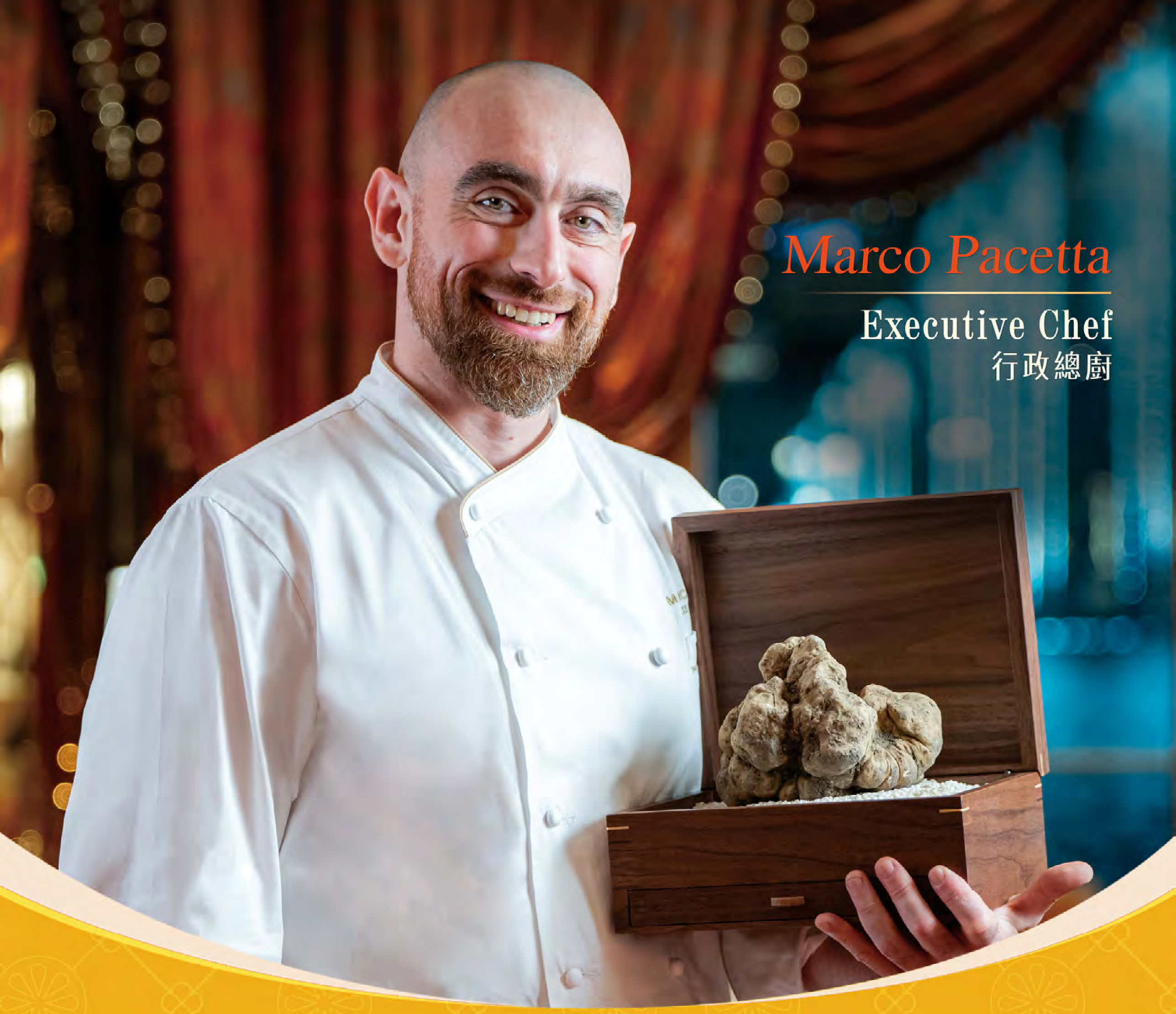

Marco Pacetta

Executive Chef
行政總廚

Chef Marco inherited his passion for heartfelt Italian cooking from his grandmother in Naples. His career took him through the kitchens of Paris and the spice markets of Bali, training under Michelin-starred masters Davide Palluda and Guy Savoy. Through his travels, he developed a signature style that blends Southern Italian traditions with global inspiration.

At Sole e Mare, he infuses each dish with his philosophy of "market-fresh ingredients, authentic flavors, and the warm conviviality of an Italian family meal, "bringing a taste of true Italian hospitality to Macau.

生於那不勒斯的 Marco，自幼隨祖母習得家傳料理精髓，
後師從米芝蓮名廚 Davide Palluda 與 Guy Savoy。
從巴黎到峇厘島的環球烹飪旅程，成就了他融合南意傳統與國際視野的獨特風格。
在蔚藍夏日，他以「新鮮食材、本味彰顯、分享之悅，讓您如歸家中」為理念，
打造充滿靈魂的意式佳餚。

CACIO E PERE
羅馬式香梨芝士沙律

MOP 168

Spinach, pears and caramelized walnut
with choice of sweet gorgonzola blue cheese or
homemade vegan almond ricotta
菠菜、香梨及焦糖核桃
可選甜戈貢佐拉藍芝士或自家製素式瑞可塔杏仁芝士

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.

圖片僅供參考 | Images are for reference only

素食系列　Vegan & Vegetarian

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

FISH SOUP “ALLA MARCHIGIANA”

MOP 278

馬爾凱風味魚濃湯

Adriatic-style rich soup served with
grilled sourdough and rustic sauce

亞得里亞海風味濃湯配香烤酸種麵包及原汁

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

MUSHROOM RISOTTO

MOP 248

意式雜菌燴飯

Carnaroli rice with mushrooms, morels filled
with beef “stracotto” and beef jus

意大利米配雜菌、摩利菌釀牛肉粒及牛肉汁

SEABASS “AL CARTOCCIO” AEOLIAN STYLE MOP 298
伊奧利亞風味紙包焗海鱸

Juicy seabass baked in foil with clams, tomatoes, capers and fennel
紙包焗鮮嫩海鱸魚、蜆肉、番茄、水瓜榴及茴香

WHOLE ARTISANAL CURED AND SMOKED SPECK HAM FROM ALTO ADIGE
原隻煙燻風乾火腿

MOP 138

24 MONTHS PARMA HAM AND HERBS BAKED HAM
24 個月巴瑪火腿及香草焗火腿

Served with freshly baked crunchy “Schiacciata Toscana”, garlic and rosemary
配現焗香蒜迷迭香托斯卡納薄餅

MOP 198

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

BEEF CARPACCIO
生牛肉薄切

MOP 298

Beef carpaccio with mushrooms vinaigrette
and marinated duck foie gras
生牛肉薄切配蘑菇醋汁及醃製鴨肝

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

JAPANESE TUNA TARTARE
MOP 248

日本吞拿魚他他

Lightly seasoned tuna tartare, served on Sicilian-style crispy chickpeas
“Panella” with “Bagnetto Rosso” sauce

微調味吞拿魚他他配西西里式鷹嘴豆脆餅及意式紅酸辣醬



所有價格須另加10%服務費 | All prices are subject to a 10% service charge

CURED AMBERJACK WITH CAVIAR AND CITRUS SAUCE

MOP 318

醃製油甘魚配鱘魚子醬及柑橘汁

Cured amberjack dressed in citrus sauce with chili, coriander and caviar

醃製油甘魚配柑橘汁、辣椒、芫荽及鱘魚子醬

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

ROASTED MEDITERRANEAN OCTOPUS
燒地中海八爪魚

MOP 268

With “Macco di Fave”, fennel and dill
配意式蠶豆泥、茴香及蒔蘿

ITALIAN DEEP-FRIED SEAFOOD “FRITTO MISTO”
意式炸海鮮

MOP 188

Prawns and squid served with parsley and garlic mayo
蝦及魷魚配歐芹及蒜香蛋黃醬

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

BURRATA SALAD
布拉塔芝士沙律

Apulian burrata, cherry tomatoes, rocket salad and balsamic vinaigrette
阿普利亞布拉塔、車厘茄、芝麻菜沙律及意大利黑醋汁

MOP 188

CIPOLLA RIPIENA
意式釀洋蔥

Salt-baked onion filled with pecorino fondue, pigeon ragout and black truffle
鹽焗洋蔥釀羊奶芝士醬、燴鴿肉及黑松露

MOP 318

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

CACIO E PERE

MOP 168

羅馬式香梨芝士沙律

Spinach, pears and caramelized walnut
with choice of sweet gorgonzola blue cheese or
homemade vegan almond ricotta

菠菜、香梨及焦糖核桃
可選甜戈貢佐拉藍芝士或自家製素式瑞可塔杏仁芝士



MIXED GREEN SALAD

MOP 108

雜錦時蔬沙律

Mixed green salad with vegetables and lemon-thyme vinaigrette

雜錦時令蔬菜沙律配檸檬百里香醋汁

素食系列　Vegan & Vegetarian

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

FOREST MUSHROOM SOUP
MOP 158

牛肝菌濃湯

Porcini mushroom soup with stracciatella cheese,
mushroom “Trifolati” and seasonal black truffle
牛肝菌蘑菇湯配絲翠奇亞芝士、炒蘑菇及時令黑松露

❋ FISH SOUP “ALLA MARCHIGIANA”
MOP 278

馬爾凱風味魚濃湯

Adriatic-style rich soup served with
grilled sourdough and rustic sauce
亞得里亞海風味濃湯配香烤酸種麵包及原汁

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

TRADITIONAL TORTELLINI “BOLOGNESI” MOP 188

經典肉醬意式餛飩

With Parmigiano cream, green peas, cooked ham and truffle

配巴馬臣芝士忌廉、青豆、熟火腿及松露

WINTER MINESTRONE WITH MALTAGLIATI PASTA AND PESTO MOP 218

冬季蔬菜湯配意大利麵片及青醬

With beans, vegetables and greens, maltagliati pasta, prepared tableside with basil pesto and Parmigiano

配豆類、時蔬綠葉菜及意大利麵片，現場烹製，搭配羅勒青醬及巴馬臣芝士

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HOMEMADE SPAGHETTI ALLA CHITARRA WITH ALASKAN KING CRAB

MOP 298

自家製意大利吉他麵配阿拉斯加帝王蟹

Rich Alaskan king crab sauce with black olives,
grilled bell peppers and tomatoes

香濃阿拉斯加帝王蟹汁伴黑橄欖、烤燈籠椒及番茄

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SORRENTO SCIALATIELLI PASTA WITH MIXED SEAFOOD AND “RISTRETTO” SAUCE

MOP 248

蘇蓮多扁長麵配雜錦海鮮及濃汁

Hand-cut Scialatielli with mixed seafood
in concentrated “Ristretto” sauce
手切扁長麵配雜錦海鮮及濃縮海鮮汁

MUSHROOM RISOTTO

MOP 248

意式雜菌燴飯

Carnaroli rice with mushrooms, morels filled with beef “stracotto” and beef jus

意大利米配雜菌、摩利菌釀牛肉粒及牛肉汁

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

RIGATONI ALLA AMATRICIANA
辣味豬肉醬長通粉

MOP 208

Spicy tomato sauce, crispy pork cheek, stracciatella cheese and Roman Pecorino
辣味番茄醬、脆豬面頰肉、絲翠奇亞芝士及羅馬羊奶芝士



FROM THE PASTA COUNTER
手工意大利麵

Our weekly selection of fresh and dried pasta, crafted daily by our pasta chef and tossed with classic Italian sauces
每週精選新鮮意大利麵條，意大利麵廚師每天手工製作，配傳統意大利醬汁

	MOP
Traditional Bolognese ragout 傳統波隆那意式肉醬	198
Alfredo sauce with butter and Parmigiano Reggiano 芝士忌廉汁	168
Carbonara sauce with crispy pork “Guanciale” and black peppercorn 卡邦尼黑椒豬面肉	168
Cherry tomato sauce with basil 車厘茄羅勒	158

素食系列　Vegan & Vegetarian

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HOMEMADE TROFIE CAMOGLI “AL PESTO” WITH CLAMS AND BOTTARGA — MOP 238

自家製卡莫利特色青醬螺旋麵伴蜆肉及烏魚子

Corkscrew shaped pasta, basil pesto sauce, potatoes,
green beans and clams in white wine sauce

大螺旋意大利麵伴羅勒青醬、薯仔、四季豆及白葡萄酒煮蜆

HOMEMADE PAPPARDELLE TUSCAN-STYLE WITH BOAR RAGOUT — MOP 208

自家製托斯卡式手工緞帶麵配豬肉醬

Large ribbon pasta with slow-cooked boar ragout, olives and rosemary

手工緞帶麵配慢煮豬肉醬、橄欖及迷迭香



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SEABASS “AL CARTOCCIO” AEOLIAN STYLE　MOP 298
伊奧利亞風味紙包焗海鱸

Juicy seabass baked in foil with clams, tomatoes, capers and fennel
紙包焗鮮嫩海鱸魚、蜆肉、番茄、水瓜榴及茴香

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

SUCKLING PIG “IN PORCHETTA”
意式乳豬卷

MOP

238 (Small 小份)

398 (Regular 標準份)

Suckling pig porchetta, roasted gravy with wholegrain mustard
(Small portion please allow 35 minutes preparation time
Regular portion please allow 60 minutes preparation time)
意式乳豬卷伴燒汁及芥末籽醬
(小份需時 35 分鐘，標準份需時 60 分鐘)



Side dishes (your choice of 1 side dish for each main dish)
配菜 (以上主菜可選 1 份配菜)

- Mixed grilled vegetables
  烤時令蔬菜
- Classic potato purée
  經典薯蓉
- Sautéed mushrooms
  香炒雜菌
- Sautéed broccolini with garlic and chili
  香蒜辣炒西蘭苔
- Celeriac gratin
  焗烤根芹
- Golden French fries
  黃金炸薯條

* Extra order for side dish 額外配菜 MOP 78 / portion 份

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

MEDITERRANEAN-STYLE ROASTED CHICKEN
地中海式燒雞

MOP 288

Roasted spring chicken marinated in Mediterranean herbs
(Please allow 30 minutes preparation time)
燒地中海香草醃春雞
(需時 30 分鐘)

Side dishes (your choice of 1 side dish for each main dish)
配菜 (以上主菜可選 1 份配菜)

- Mixed grilled vegetables
  烤時令蔬菜
- Classic potato purée
  經典薯蓉
- Sautéed mushrooms
  香炒雜菌
- Sautéed broccolini with garlic and chili
  香蒜辣炒西蘭苔
- Celeriac gratin
  焗烤根芹
- Golden French fries
  黃金炸薯條

* Extra order for side dish 額外配菜 MOP 78 / portion 份

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TUSCAN BEEF STEW “PEPOSO” — MOP 288
托斯卡納黑胡椒紅酒燉牛肉

Beef chuck roll braised with red wine and black pepper,
served on mashed potato with rosemary
黑胡椒紅酒燉牛肩肉卷配迷迭香薯蓉

VEAL COTOLETTA “ELEPHANT EAR” CUTLET WITH LEMON HOLLANDAISE — MOP 438
象耳式酥炸小牛肉配檸檬荷蘭醬

Fried thin bone-in veal rack served with
lemon hollandaise and rocket balsamic salad
香炸薄切帶骨小牛肉架配檸檬荷蘭醬及芝麻菜黑醋沙律



Side dishes (your choice of 1 side dish for each main dish)
配菜 (以上主菜可選 1 份配菜)

- Mixed grilled vegetables
  烤時令蔬菜
- Classic potato purée
  經典薯蓉
- Sautéed mushrooms
  香炒雜菌
- Sautéed broccolini with garlic and chili
  香蒜辣炒西蘭苔
- Celeriac gratin
  焗烤根芹
- Golden French fries
  黃金炸薯條

* Extra order for side dish 額外配菜 MOP 78 / portion 份

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AUSTRALIAN RIB EYE
澳洲肉眼扒

MOP 598

Grilled Australian ribeye served with beef-balsamic glaze and green peppercorn sauce
烤澳洲肉眼扒配牛肉黑醋汁及綠胡椒汁

RED SNAPPER “ACQUA PAZZA”
意式水煮紅鯛魚

MOP 788

Red snapper “Acqua Pazza” style in light tomato and thyme broth, with orange and tarragon
意式水煮紅鯛魚配番茄百里香清湯、香橙及龍蒿

Side dishes (your choice of 1 side dish for each main dish)
配菜 (以上主菜可選 1 份配菜)

- Mixed grilled vegetables 烤時令蔬菜
- Classic potato purée 經典薯蓉
- Sautéed mushrooms 香炒雜菌
- Sautéed broccolini with garlic and chili 香蒜辣炒西蘭苔
- Celeriac gratin 焗烤根芹
- Golden French fries 黃金炸薯條

* Extra order for side dish 額外配菜 MOP 78 / portion 份

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

FIRENZE
佛羅倫斯

MOP 248

Mozzarella, Parmigiano, grilled ribeye, Pecorino, Tuscan salsa verde
水牛芝士、巴馬臣芝士、烤肉眼、羅馬羊奶芝士、托斯卡納青醬

BOLOGNA
博洛尼亞

MOP 178

Mozzarella, Mortadella Bologna, pistachio pesto, Parmigiano fondue
水牛芝士、豬肉腸、開心果青醬、巴馬臣芝士醬

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FRUTTI DI MARE
意式海鮮

MOP 238

San Marzano tomato sauce, mozzarella, clams, mussels, prawns, scallops, lemon olive oil, parsley
聖馬札諾番茄醬、水牛芝士、蜆、青口、大蝦、帶子、檸檬橄欖油、歐芹

NAPOLETANA
那不勒斯

MOP 148

Roasted yellow cherry tomato sauce, smoked scamorza, basil
燒黃車厘茄醬、煙燻斯卡莫扎芝士、羅勒

QUATTRO FORMAGGI
意式芝士四重奏

MOP 158

Mozzarella, gorgonzola, smoked scamorza, Parmigiano fondue, honey
水牛芝士、戈貢佐拉藍芝士、煙燻斯卡莫扎芝士、巴馬臣芝士醬、蜜糖



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MARGHERITA
瑪格麗特

MOP 148

San Marzano tomato sauce, basil, fior di latte, mozzarella, Parmigiano, olive oil
聖馬札諾番茄醬、羅勒、水牛芝士、巴馬臣芝士、橄欖油

DIAVOLA
辣味肉腸披薩

MOP 188

San Marzano tomato sauce, mozzarella, Parmigiano, smoked scamorza, spicy salame
聖馬札諾番茄醬、水牛芝士、巴馬臣芝士、煙燻斯卡莫扎芝士、辣肉腸

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CLASSIC TIRAMISU
經典提拉米蘇

MOP 98

Mascarpone cream, Italian espresso and savoiardi biscuits
馬斯卡彭芝士忌廉配意大利特濃咖啡及手指餅

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

SORRENTO LEMON DELIGHT
MOP 98

蘇蓮多檸檬蛋糕

Sponge cake soaked in limoncello syrup, Amalfi lemon cream and lemon glaze

檸檬車露浸海綿蛋糕配阿瑪菲檸檬忌廉及檸檬汁

CHOCOLATE SOUFFLÉ WITH GRAND MARNIER
MOP 128

朱古力梳乎厘配柑曼怡

Baked à la minute dark chocolate soufflé,
orange and Grand Marnier ice cream

現焗黑朱古力梳乎厘配香橙柑曼怡雪糕

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HAZELNUT SEMIFREDDO
榛子半凍慕斯

MOP 108

Traditional Italian semifreddo with Piedmont hazelnuts,
coffee sauce and gianduja
傳統意大利半凍慕斯配皮埃蒙特榛子、咖啡醬及榛子朱古力

BURNT BASQUE CHEESECAKE
焦香巴斯克芝士蛋糕

MOP 108

Vanilla and lemon infused cheesecake,
served with raspberry sorbet and red fruit coulis
雲呢拿及檸檬味芝士蛋糕配覆盆子雪葩及紅果醬



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MESSINA ALMOND GRANITA
西西里墨西拿杏仁冰沙

MOP 78

Served with warm brioche and almond oil
配暖布里歐修及杏仁油

ICE CREAM AND SORBET SELECTIONS
精選雪糕及雪葩

MOP 58

- Dark chocolate 黑朱古力
- Italian vanilla 意大利雲呢拿
- Sicilian pistachio 西西里開心果
- Coconut sorbet 椰子雪葩
- Mango and passion fruit sorbet 芒果及熱情果雪葩

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EXCESSIVE DRINKING OF ALCOHOLIC BEVERAGES
IS HARMFUL TO HEALTH
THE SALE OR SUPPLY OF ALCOHOLIC BEVERAGES
TO ANYONE UNDER THE AGE OF 18 IS PROHIBITED
ALL ALCOHOLIC BEVERAGES EXCEED 1.2% ALCOHOL BY VOLUME

過量飲酒危害健康
禁止向未滿十八歲人士銷售或提供酒精飲料
所有酒精飲品的酒精含量均高於 1.2%

CONSUMIR BEBIDAS ALCOÓLICAS EM EXCESSO PREJUDICA A SAÚDE
A VENDA OU DISPONIBILZAÇÃO DE BEBIDAS ALCOÓLICAS
A MENORES DE 18 ANOS É PROIBIDA
TÍTULO ALCOOMETRICO SUPERIOR A 1.2% VOL

Wynn Signature

2026 永利臻典中國葡萄酒大賽
CHINESE WINE AWARDS

南意地道風味 佳釀搭配首選

True Southern Italian taste, perfected with a wine pairing





金奖
Gold Medal

咖啡苑侍酒师甄选
Fontana Sommelier's Choice

迦南酒業 詩百篇優選
黑皮諾乾紅 2020
中國河北

Canaan Winery Chapter And
Verse Select Pinot Noir 2020
Hebei, China

MOP

200/ 杯 glass　780/ 瓶 bottle

所有酒精飲品的酒精含量均高於1.2% | All alcoholic beverages exceed 1.2% alcohol by volume

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

Signature Cocktail
招牌雞尾酒

HAZELNUT AND CHERRY NEGRONI
榛果及車厘子內格羅尼

MOP 120

Gin, campari, sweet vermouth, cherry, hazelnut
金酒、金巴利酒、甜味美思、車厘子、榛果



所有酒精飲品的酒精含量均高於1.2% | All alcoholic beverages exceed 1.2% alcohol by volume

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

Signature Cocktail
招牌雞尾酒

FONTANA SPRITZ
咖啡苑斯普裏茨

MOP 120

Cynar, passion fruit, lemon, prosecco
西娜爾洋薑酒、熱情果、檸檬、意大利氣泡酒



所有酒精飲品的酒精含量均高於1.2% | All alcoholic beverages exceed 1.2% alcohol by volume

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

Signature Cocktail
招牌雞尾酒

CASERTA AMERICANO
卡塞塔美式

MOP 120

Strawberry campari, soda

士多啤梨金巴利酒、梳打水



所有酒精飲品的酒精含量均高於1.2% | All alcoholic beverages exceed 1.2% alcohol by volume

所有價格須另加10%服務費 | All prices are subject to a 10% service charge

Signature Cocktail
招牌雞尾酒

CORRETTO MARTINI
柯雷托馬天尼

MOP 120

Tequila, coffee liqueur, grappa, espresso, chocolate bitters
龍舌蘭酒、咖啡利口酒、果渣釀白蘭地、濃縮咖啡、朱古力苦精酒



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CRAFT SODA
精釀梳打

FIG LEAF SODA
無花果葉特調梳打

MOP 65

MANDARIN BERGAMOT SODA
佛手柑特調梳打

MOP 65

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CRAFT SODA
精釀梳打



CHERRY SODA
車厘子特調梳打

MOP 65

GRAPEFRUIT SODA
西柚特調梳打

MOP 65

MONTHLY COLD BREW 每月精選冷萃咖啡

MODENA CHESTNUT AND BALSAMIC COLD BREW MOP 40
摩德納栗子香醋冷萃咖啡

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