

## chef luca's suggestion for dinner

### 行政副总厨 luca 精选晚餐

#### 4-course set dinner

4 道菜晚市套餐 488+

#### antipasto 头盘

##### *vitello tonnato*

classic roasted veal with tuna capers sauce

班妮特色经典烤牛仔肉配鱼香酸豆酱

#### primo 第一道菜

##### *cannelloni al granchio*

house made cannelloni stuffed with crab, scallops and lobster with mushroom sauce

自制意式酿蟹肉、带子及龙虾馅卷配蘑菇酱

#### secondo 主菜

##### *costine di manzo*

slow roasted and smoked australian beef short ribs with celery root purée, grilled radicchio and porcini sauce




慢煮烟熏澳洲牛小排配芹菜蓉及牛肝菌酱

#### dolce 甜品

##### *semifreddo all'amaretto*

frozen amaretto parfait with sautéed peaches and honey

水蜜桃蜜糖杏仁芭菲

 spicy food 辛辣食物  contains pork 含有猪肉  vegetarian 素菜 ☆ signature 厨师推介

# Bene

班妮意大利餐厅  
italian kitchen

if you are concerns regarding food allergies, please alert your server prior to ordering.  
prices are in MOP and subject to 10% service charge.

如阁下对任何食物有敏感或要求, 请于点单时告知您的服务员。

所有价格均为澳门币计算, 另加收 10%服务费。

 @SheratonGrandMacao | # benemacao