

風雅廚
L'ATTITUDE

MORPHEUS



PRIVATE EVENT BROCHURE
私人宴會



Welcome to L'ATTITUDE, where boundless horizons inspire endless possibility, and every visit is crafted with elegance, flavor, and style.

Inspired by the Mediterranean, our chefs hand-select the world's finest seafood. From the opulence of royal caviar and seasonal oysters to artisanal pasta, charcoal-grilled meats, each dish redefines what freshness truly means. Paired with inventive cocktails and a curated selection of fine wines, every bite and sip awakens the senses.

L'ATTITUDE offers more than a meal — it is a stylish escape. Whether it's a power lunch, a celebratory soirée, or a quiet moment of indulgence, let us be the space where life's finest inspirations unfold.

「風雅廚」象徵著在無邊天際之下擁抱無限可能，為您生活中的每一刻注入愜意與時尚。

主廚團隊汲取地中海靈感，嚴選全球優質海鮮。從皇家魚子醬、時令生蠔的奢華滋味，到手工意粉、炭火烤肉等經典料理，匯聚多元風韻，重新定義「鮮」的真諦。搭配創意特調與精選佳釀，為您喚醒全新味蕾體驗。

在此成就一段極具時尚格調的難忘時光，無論是靈感商聚、慶祝聚會，或靜享獨處時光，「風雅廚」都是您探尋生活靈感的愉悅空間。

SAFA RODAS

EXECUTIVE CHEF
行政總廚

Born in the Philippines, Chef Safa Rodas gained experience at the One-Michelin-Starred Le Jules Verne in Paris. She then joined Benoit New York, Alain Ducasse's acclaimed French bistro, where over the next six years she rose to Executive Sous Chef, mastering the soul of classic French cuisine. Chef Rodas joined Melco Resorts in 2019, championing a farm-to-table philosophy and a deep commitment to sustainable dining.

In 2026, Chef Rodas was selected as one of only ten global honorees for the World Food Forum's Young Chefs Programme, a youth-led initiative hosted by the Food and Agriculture Organization (FAO) of the United Nations, in recognition of her innovative approach to green gastronomy and sustainable culinary practices.

餐廳總廚 Safa Rodas 出生於菲律賓，曾於巴黎米芝蓮一星餐廳 Le Jules Verne 習藝，奠定紮實的根基，隨後在法廚巨匠杜卡斯的紐約 Benoit 歷練六年，並晉升至行政副主廚，深諳法國料理精髓。她於 2019 年加入新濠天地，積極推廣「從產地到餐桌」的可持續環保美食。

2026 年，Safa 從全球遴選中脫穎而出，成為由聯合國糧食及農業組織舉辦、世界糧食論壇承辦的「青年廚師計劃」全球僅十位入選者之一，致力透過精湛廚藝實踐綠色餐飲，傳遞可持續烹飪的創新理念。

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EXPERIENCE SET MENU 體驗套餐

STARTERS TO SHARE 分享前菜

Glazed smoke salmon, pickles, beetroot and apple puree
煙燻三文魚、醃菜、甜菜頭蘋果蓉

Lump crab salad, apple, orange
珍寶蟹肉沙律、蘋果、香橙

Soup of the day
今日濃湯

MAINS TO SHARE 分享主菜

Organic French chicken breast, glazed vegetables, chicken jus
香煎法國有機雞胸肉、季節時蔬、雞肉汁

Astisanal pasta with beef Bolognese and aged Parmesan cheese
手工意粉、和牛肉醬、巴馬臣芝士

Chilean Seabass, cabbage, brown butter sauce
日本紅鯛魚、椰菜、焦香牛油汁

DESSERTS TO SHARE 分享甜點

Vacherin with seasonal fruits
法式蛋白餅雪糕配時令水果

Crème Caramel
焦糖布甸

PER PERSON 每位

MOP 800
澳門幣



DEGUSTATION SET MENU 嚐味套餐

STARTERS TO SHARE 分享前菜

Langoustine carpaccio, caviar, confit tomato
海螯蝦薄片、魚子醬、油封番茄

Burrata cheese, rocket leaves, fig jam
布拉塔芝士、芝麻菜、無花果醬

Lobster bisque, sweet prawn, green peas
龍蝦濃湯、甜蝦、青豆

MAINS TO SHARE 分享主菜

Beef tenderloin, spinach and red wine sauce
牛柳、菠菜、紅酒汁

Seafood Linguini pasta, basil, cherry tomato
海鮮扁意粉、羅勒、櫻桃番茄

Pistachio and herb crusted rack of lamb, herb condiment
開心果香草焗羊架、香草醬

DESSERTS TO SHARE 分享甜點

Salted caramel and hazelnut soufflé
海鹽焦糖榛子梳乎厘

Classic tiramisu
經典提拉米蘇

PER PERSON 每位

MOP
澳門幣 1,000

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I HOUR FREE FLOW OF BEVERAGES | 小時無限暢飲

A

BEVERAGE PACKAGE
暢飲套餐

PACKAGE INCLUSIONS 套餐包括

White Wine, Rosé Wine, Red Wine
白葡萄酒、桃紅葡萄酒及紅葡萄酒

Selection of 1 Cocktail & 1 Mocktail
特選雞尾酒及無酒精雞尾酒各1款

Assorted Sodas, Fresh Juices, Beer
精選汽水、鮮榨果汁、啤酒

MOP 288 PER PERSON FOR THE FIRST HOUR
首小時每位澳門幣 288

MOP 180 PER PERSON FOR EACH ADDITIONAL HOUR 額外每小時每位澳門幣 180

B

CHAMPAGNE & BEVERAGE PACKAGE
暢飲香檳及精選飲品套餐

PACKAGE INCLUSIONS 套餐包括

Premium Champagne Selection
特選香檳

White Wine, Rosé Wine, Red Wine
白葡萄酒、桃紅葡萄酒、紅葡萄酒

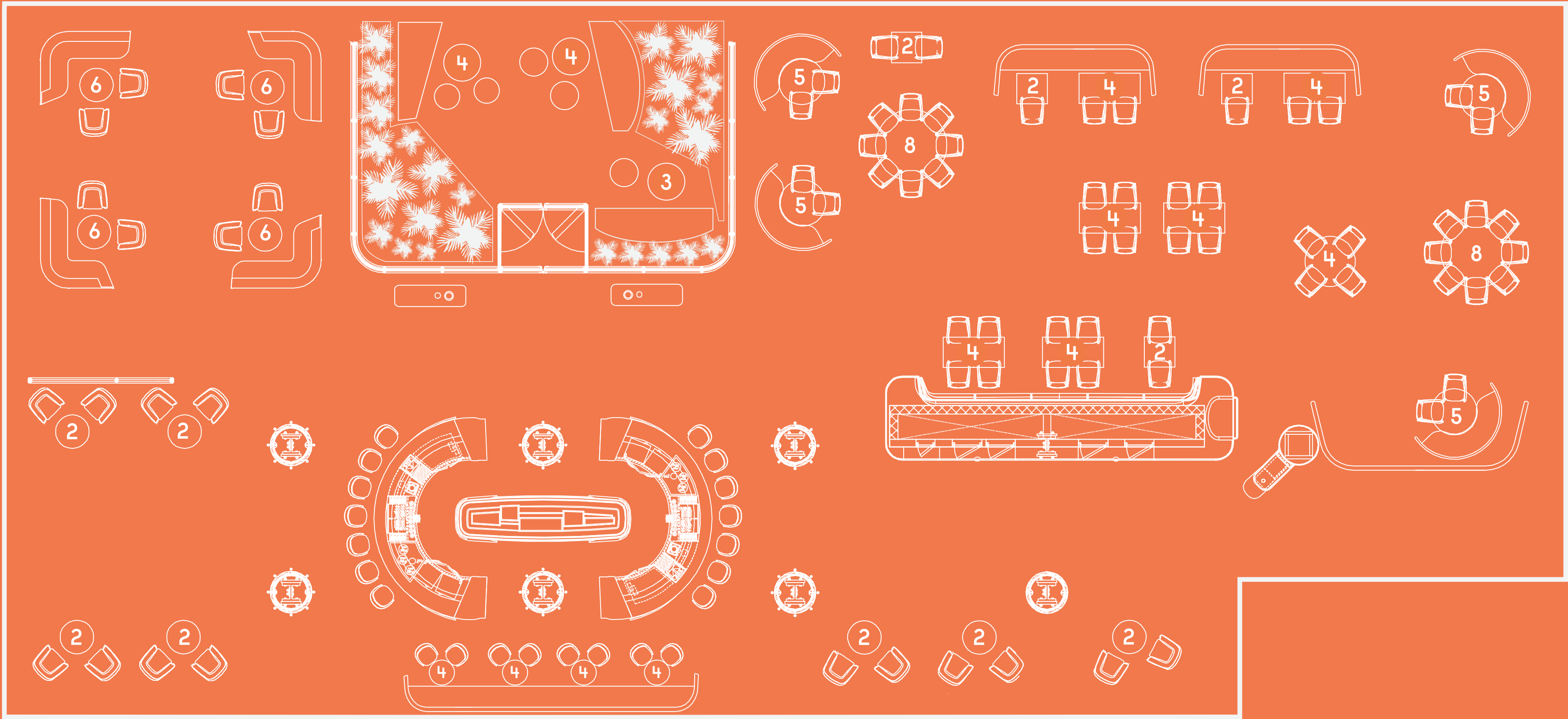
Selection of 2 Cocktails & 2 Mocktails
特選雞尾酒及無酒精雞尾酒各2款

Assorted Sodas, Fresh Juices, Beer
精選汽水、鮮榨果汁、啤酒

MOP 388 PER PERSON FOR THE FIRST HOUR
首小時每位澳門幣 388

MOP 280 PER PERSON FOR EACH ADDITIONAL HOUR 額外每小時每位澳門幣 280

The alcoholic beverages have an alcohol strength higher than 1.2% vol.
Price is in MOP and subject to a 10% service charge. Please advise our staff of any food allergies.
酒精飲品的酒精濃度達1.2%以上。
價格為澳門幣並需加收10%服務費。如您對任何食物過敏請告知我們的服務員。



Capacity 可容納人數

Restaurant Seated Dining 餐廳座位 : 72 Bar Seated 酒吧座位 : 50 Bar Standing 酒吧站位 : 80

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For reservations and inquiries 預訂及查詢:
(853) 8868 3436