



6 COURSE DEGUSTATION

Welcome Bites

Marinated Japanese Tuna

yuzu and tofu emulsion, 8 ½ selection caviar

NV Ca' del Bosco "Prestige", Lombardia

Confit Salted Cod

eggplant caponata, aromatic fish and tomato jus

2014 Fattoria San Lorenzo "Campo delle Oche" Verdicchio dei Castelli di Jesi, Marche

Artisanal Spaghetti "Pastificio Gentile"

Norwegian live king crab, Amalfi lemon, basil

2017 Quintodecimo "Exulet" Fiano d'Avellino, Campania

M9 "Mayura" Signature Tenderloin & Short Rib

roasted vegetables, red wine and plum sauce

2013 Cianfagna "Sator" Tintilia, Molise

OR

Aveyron Lamb

confit bell pepper "peperonata", light buffalo cheese fondue, natural lamb jus

2013 Marchesi Di Barolo "Cannubi" Barolo, Piemonte

Pre-dessert

green apple and cucumber salad, cucumber foam, granita

Artisanal Italian Cheese Selection

served with homemade compotes

2014 Antinori Muffato della Sala, Umbria

OR

Saturnine Peach

peach compote, moscato d'Asti sabayon, grapefruit

2018 Saracco "Moscato d'Asti", Piemonte

1 580 per person for food menu

Additional 700 for wine pairing

premium wine pairing available upon request additional 1400

Availability until 22:00

All prices in MOP are subject to 10% service charge



8 COURSE DEGUSTATION

Welcome Bites

“Macelleria Oberto” Fassone Veal Tartare

potatoes in different textures, aromatic veal broth, 8 ½ selection caviar

NV Ca' del Bosco “Prestige”, Lombardia

Seared Norwegian Scampi

yellow Porcini mushroom, mushroom sabayon

2014 Fattoria San Lorenzo “Campo delle Oche” Verdicchio dei Castelli di Jesi, Marche

Artisanal Linguine “Pastificio Gentile”

Sicilian red prawns, prawn head extract, Mediterranean herbs

2015 Passopisciaro “Chiappemacine” Etna Rosso, Sicilia

Homemade Tagliatelle “Puttanesca”

slow cooked tomato sauce, anchovy, Taggiasca olive, Pantelleria capers

2011 Moccagatta “Langhe” Nebbiolo, Piemonte

Brittany Blue Lobster

composition of zucchini “Trombetta”, roasted lobster jus

2016 Antinori “Cervaro della Sala”, Umbria

M9 “Mayura” Signature Sirloin

over oak charcoal, Japanese eggplant in different textures, natural jus

2013 Cianfagna “Sator” Tintilia, Molise

Pre-dessert

green apple and cucumber salad, cucumber foam, granita

Hazelnut Roll

cherry and balsamic vinegar compote, vanilla anglaise

Frangelico “on the rocks”, Piemonte

1980 per person for food menu

Additional 900 for wine pairing

premium wine pairing available upon request additional 1800

Availability until 22:00

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