



## 6 COURSE DEGUSTATION

*Welcome Bites*

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### **Marinated Japanese Tuna**

yuzu and tofu emulsion, 8 ½ selection caviar

*NV Ca' del Bosco "Prestige", Lombardia*

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### **Confit Salted Cod**

eggplant caponata, aromatic fish and tomato jus

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

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### **Artisanal Spaghetti "Pastificio Gentile"**

Norwegian live king crab, Amalfi lemon, basil

*2017 Quintodecimo "Exulet" Fiano d'Avellino, Campania*

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### **M9 "Mayura" Signature Tenderloin & Short Rib**

roasted vegetables, red wine and plum sauce

*2013 Cianfagna "Sator" Tintilia, Molise*

OR

### **Slow Roasted Pigeon**

Pione grapes, grape and white balsamic gel, port wine and pigeon jus

*2015 Passopisciaro "Chiappemacine" Etna Rosso, Sicilia*

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### **Pre-dessert**

*green apple and cucumber salad, cucumber foam, granita*

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### **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*

1580 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*