



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

All prices in MOP are subject to 10% service charge