



## Main Courses

<b>Brittany Blue Lobster</b>	<b>688</b>
composition of zucchini "Trombetta", roasted lobster jus	
<b>Amadai</b>	<b>688</b>
gently roasted Japanese tilefish, escarole and taggiasca olive, seawater and escarole emulsion	
<b>Slow Roasted Pigeon</b>	<b>488</b>
Pione grapes, grape and white balsamic gel, Port wine and pigeon jus	
<b>"Mayura" Signature Tenderloin &amp; Short Rib</b>	<b>588</b>
roasted vegetables, red wine and plum sauce	
<b>Aveyron Lamb</b>	<b>588</b>
confit bell pepper "peperonata", light buffalo cheese fondue, natural lamb jus	
<b>M9 "Infinite" Bone-in Rib-Eye – 1300g</b>	<b>1,888</b>
(preparation 45 minutes) for two or more Tuscan style with olive oil, aromatic herbs, seasonal vegetables	

*All prices in MOP are subject to 10% service charge*