



Appetizers

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| Seared Mediterranean Scampi | 388 |
| served lukewarm with pickled radish, Hokkaido sea urchin, crustacean sabayon | |
| "Macelleria Oberto" Fassone Veal Tartare | 588 |
| potatoes in different textures, aromatic veal broth, Alba white truffle | |
| Poached Oyster | 398 |
| greenapple gel, marinated cucumber, Kaluga caviar | |
| Marinated Japanese Tuna | 398 |
| yuzu and tofu emulsion, Kaluga caviar | |

Pasta

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| Burrata Cheese Ravioli | 268 |
| black olive, eggplant sauce, cherry tomato, basil | |
| "Riserva San Massimo" Carnaroli Risotto | 388 |
| Sardinian saffron, "Mayura" wagyu beef tongue | |
| Artisanal Linguine "Pastificio Gentile" | 428 |
| Hokkaido sea urchin, Mediterranean herbs, lemon olive oil | |
| Artisanal Spaghetti "Pastificio Gentile" | 428 |
| Sicilian red prawns, prawn head extract, datterino tomato | |
| Homemade Tagliolini | 880 |
| 24 months "Parmigiano Reggiano", butter, Alba white truffle | |

All prices in MOP are subject to 10% service charge