



Appetizers

Seared Mediterranean Scampi	388
served lukewarm with apple jelly, Hokkaido sea urchin, crustacean sabayon	
“Macelleria Oberto” Fassone Veal Tartare	388
potatoes in different textures, aromatic veal broth, Kaluga caviar	
“Mayura” Wagyu Shoulder Cut	398
Sicilian “perlina” eggplant, traditional balsamic vinegar, rice crisp, Kaluga caviar	
Marinated Japanese Tuna	398
yuzu and tofu emulsion, Kaluga caviar	

Fresh Homemade Pasta & Risotto

Burrata Cheese Ravioli	268
black olive, eggplant sauce, cherry tomato, basil	
Homemade Tagliatelle	368
lamb ragout, eggplant and mint	
Carnaroli "Riserva San Massimo" Risotto	388
Sardinian saffron, “Mayura” wagyu beef tongue	
Artisanal Linguine “Pastificio Gentile”	428
Hokkaido Live king crab, parsley leaves emulsion	
Hand Crafted Veal & Mushroom “Cappelletti”	480
aromatic mushroom consommé, Melanosporum black truffle	

All prices in MOP are subject to 10% service charge