



6 COURSE DEGUSTATION

Welcome Bites

Marinated Japanese Tuna

yuzu and tofu emulsion, 8 ½ selection caviar

NV Ca' del Bosco "Prestige", Lombardia

Confit Salted Cod

tomato and barolo vinegar emulsion, taggiasca olives, wild oregano, sweet dry tomatoes

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

Artisanal Linguine "Pastificio Gentile"

Norwegian king crab, spring onions, Amalfi lemon

2017 Centopassi "Cataratto", Sicilia

"Mayura" Signature Tenderloin & Short Rib

roasted vegetables, red wine and plum sauce

2013 La Magia "Brunello di Montalcino", Toscana

OR

Aveyron Lamb

spring green vegetables, light buffalo cheese fondue, natural lamb jus

2011 Moccagatta "Nebbiolo d'Alba", Piemonte

Pre-dessert

fresh citrus, mandarin foam and granita

Artisanal Italian Cheese Selection

served with homemade compotes

2014 Antinori "Muffato della Sala", Umbria

OR

Hazelnut Roll

cherry and balsamic vinegar compote, vanilla anglaise

Frangelico "on the rocks", 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



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 “Aori Ika” Squid

turnip tops, black ink sauce

2014 Fattoria San Lorenzo “Campo delle Oche” Verdicchio dei Castelli di Jesi, Marche

Artisanal Linguine “Pastificio Gentile”

Hokkaido sea urchin, Mediterranean herbs, lemon olive oil

2017 Centopassi “Cataratto”, Sicilia

Homemade Tagliatelle

morel mushrooms, parmigiano reggiano, mushroom jus

2011 Moccagatta “Nebbiolo d’Alba”, Piemonte

Line Caught Turbot

broccolini, taggiasca olive and fish jus emulsion

2016 Antinori “Cervaro della Sala”, Umbria

“Mayura” Signature Sirloin

over oak charcoal, blue artichokes in different textures

2013 La Magia “Brunello di Montalcino”, Toscana

Pre-dessert

fresh citrus, mandarin foam and granita

Raspberry Millefoglie

“diplomatico” style, raspberry sorbet, chocolate cake

Saracco, Moscato d’Asti, Piemonte

1980 per person for food menu

Additional 900 for wine pairing

premium wine pairing available upon request additional 1800

Availability until 22:00

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