



5 COURSE DEGUSTATION

Welcome Bites

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Marinated Japanese Tuna

yuzu and tofu emulsion, 8 1/2 selection caviar

NV Ca' del Bosco "Prestige", Lombardia

Confit Salted Cod

girolles mushrooms, mushroom and fish jus, taggiasca olive

2016 Alois Lageder "Pinot Grigio", Trentino Alto Adige

Artisanal Linguine "Pastificio Gentile"

Norwegian king crab, spring onions, Amalfi lemon

2017 Tenuta delle Terre Nere "Etna Bianco", Sicilia

OR

Homemade Tagliolini

truffle emulsion, parmesan, Melanosporum black truffle

(additional 200 mop)

2013 Giovanni Rosso "Barolo", Piemonte

"Mayura" Signature Tenderloin & Short Rib

roasted vegetables, red wine and plum sauce

2014 Tenuta di Capezzana "Barco Reale", Toscana

OR

Aveyron Lamb

slow roasted salsify, topinambour pureé and chips, thyme scented jus

2015 Felsina "Berardenga" Chianti Classico, Toscana

Pre-dessert

Artisanal Italian Cheese Selection

served with homemade compotes

2015 Donnafugata "Ben Ryé" Passito di Pantelleria, Sicilia

OR

Montebianco

chestnut ice cream, candied chestnut, hazelnut meringue

Frangelico "on the rocks", Piemonte

1580 per person for food menu

additional 600 for wine pairing

Availability until 22:00

All prices in MOP are subject to 10% service charge



7 COURSE DEGUSTATION

Welcome Bites

"Macelleria Oberto" Fassone Veal Tartare

potatoes in different textures, aromatic veal broth, 8 1/2 selection caviar

NV Ca' del Bosco "Prestige", Lombardia

Seared Mediterranean Scampi

marinated radicchio trevigiano, Hokkaido sea urchin, crustacean sauce

2016 Marchesi di Barolo "Roero" Arneis, Piemonte

Artisanal Linguine "Pastificio Gentile"

Norwegian king crab, spring onions, Amalfi lemon

2017 Tenuta delle Terre Nere "Etna Bianco", Sicilia

Homemade Tagliolini

truffle emulsion, parmesan, Melanosporum black truffle

2013 Giovanni Rosso "Barolo", Piemonte

Wild Kinmedai

turnip tops, turnip top emulsion

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

"Mayura" Signature Sirloin

over oak charcoal, blue artichokes in different textures

2014 Tenuta di Capezzana "Barco Reale", Toscana

Pre-dessert

Black Truffle Millefoglie

nocello pan di spagna, black truffle ice cream

Frangelico "on the rocks", Piemonte

2180 per person for food menu

additional 900 for wine pairing

Availability until 22:00

All prices in MOP are subject to 10% service charge