



## 5 COURSE DEGUSTATION

*Welcome Bites*  
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**Marinated Japanese Tuna**  
yuzu and tofu emulsion, Kaluga caviar

*Ca' del Bosco, "Prestige", Lombardia*

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**Confit Salted Cod**  
tomato and barolo vinegar emulsion, taggiasca olive,  
wild oregano, sweet dry tomatoes

*Alois Lageder, Pinot Grigio 2016, Veneto*

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**Artisanal Linguine "Pastificio Gentile"**  
Hokkaido sea urchin, Mediterranean herbs, lemon olive oil  
*Tenuta delle Terre Nere, "Santo Spirito" Etna Bianco 2016, Sicilia*

OR

**Homemade Tagliolini**  
24 months "Parmigiano Reggiano", butter, Alba white truffle  
*(additional 500 mop)*

*Pelissero, "Nubiola" Barbaresco 2013, Piemonte*

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**"Mayura" Signature Tenderloin & Short Rib**  
roasted vegetables, red wine and plum sauce  
*Bibi Graetz, Soffocone di Vincigliata 2015, Toscana*

OR

**Aveyron Lamb**  
eggplant roll, bell pepper "peperonata", natural jus  
*Planeta, "Santa Cecilia" Nero d'Avola 2011, Sicilia*

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*Pre-dessert*  
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**Artisanal Italian Cheese Selection**  
served with homemade compotes  
*Donnafugata, "Ben Ryé" Passito di Pantelleria 2015, Sicilia*

OR

**Montebianco**  
chestnut ice cream, candied chestnut, hazelnut meringue  
*Frangelico "on the rocks", Piemonte*

1380 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*

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### **"Macelleria Oberto" Fassone Veal Tartare**

potatoes in different textures, aromatic veal broth, Kaluga caviar

*Ca' del Bosco, "Prestige", Lombardia*

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### **Seared Mediterranean Scampi**

served lukewarm with pickled radish, Hokkaido sea urchin, crustacean sabayon

*Gini, "Salvarenza" Soave Classico 2014, Veneto*

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### **Artisanal Spaghetti "Pastificio Gentile"**

Sicilian red prawns, Mediterranean herbs

*Tenuta delle Terre Nere, "Santo Spirito" Etna Bianco 2016, Sicilia*

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### **Homemade Tagliolini**

24 months "Parmigiano Reggiano", butter, Alba white truffle

*Pelissero, "Nubiola" Barbaresco 2013, Piemonte*

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### **Wild Japanese Kinki**

"caponata" of seasonal marinated vegetables, natural fish broth,  
aromatic herbs olive oil

*Dino Torti, Oltrepo' Pavese 2014, Lombardia*

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### **"Mayura" Signature Sirloin**

over oak charcoal, blue artichokes in different textures

*Mastrojanni, Brunello di Montalcino 2012, Toscana*

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*Pre-dessert*

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### **Raspberry Millefoglie**

"diplomatico" style, raspberry sorbet, chocolate cake

*Pelissero, Moscato d'Asti 2017, Piemonte*

2480 per person for food menu

*additional 900 for wine pairing*

*Availability until 22:00*

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