



5 COURSE DEGUSTATION

Welcome Bites
...

Marinated Japanese Tuna

yuzu and tofu emulsion, Kaluga caviar

Ca' del Bosco, "Prestige" NV, Lombardia

Confit Salted Cod

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

Alois Lageder, Pinot Grigio 2016, Veneto

Artisanal Linguine "Pastificio Gentile"

Hokkaido sea urchin, Mediterranean herbs, lemon olive oil

Tenuta delle Terre Nere "Etna Bianco" 2016, Sicilia

OR

Homemade Tagliolini

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

Luciano Sandrone "Valmaggione" Nebbiolo d'Alba 2015, Piemonte

"Mayura" Signature Tenderloin & Short Rib

roasted vegetables, red wine and plum sauce

Silvio Nardi, Brunello di Montalcino 2013, Toscana

OR

Aveyron Lamb

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

Felsina, "Berardenga" Chianti Classico 2015, Toscana

Pre-dessert

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

"Macelleria Oberto" Fassone Veal Tartare

potatoes in different textures, aromatic veal broth, Kaluga caviar

Ca' del Bosco, "Prestige" NV, Lombardia

Seared Mediterranean Scampi

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

Marchesi di Barolo, "Roero" Arneis 2016, Piemonte

Artisanal Spaghetti "Pastificio Gentile"

Sicilian red prawns, prawn head extract, datterino tomato

Tenuta delle Terre Nere "Etna Bianco" 2016, Sicilia

Homemade Tagliolini

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

Luciano Sandrone "Valmaggione" Nebbiolo d'Alba 2015, Piemonte

Wild Japanese Kinki

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

Bibi Graetz, Soffocone di Vincigliata 2015, Toscana

"Mayura" Signature Sirloin

over oak charcoal, blue artichokes in different textures

Silvio Nardi, Brunello di Montalcino 2013, Toscana

Pre-dessert

Raspberry Millefoglie

"diplomatico" style, raspberry sorbet, chocolate cake

Saracco, Moscato d'Asti 2018, 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