



6 COURSE DEGUSTATION

Welcome Bites

Marinated Japanese Tuna
yuzu and tofu emulsion, 8 ½ selection caviar

NV Ca' del Bosco "Prestige", Lombardia

Seared "Aori-Ika" Squid
black ink sauce, plankton

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

Artisanal Linguine "Pastificio Gentile"
Norwegian king crab, spring onions, Amalfi lemon

2016 Quintodecimo "Exulet" Fiano d'Avellino, Fiano

"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

2013 Giovanni Rosso "Barolo", 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

black ink sauce, plankton

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

Homemade Tagliatelle

morel mushrooms, parmigiano reggiano, mushroom jus

2011 Moccagatta “Langhe” Nebbiolo, Piemonte

Line Caught Turbot

broccolini, taggiasca olive and fish jus emulsion

2016 Meroi “Chardonnay”, Friuli Venezia Giulia

“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

Hazelnut Roll

cherry and balsamic vinegar compote, vanilla anglaise

Frangelico “on the rocks”, Piemonte

1980 per person for food menu

Additional 900 for wine pairing

premium wine pairing available upon request additional 1800

Availability until 22:00

All prices in MOP are subject to 10% service charge