



5 COURSE DEGUSTATION

Amuse bouche
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Mediterranean Scampi Carpaccio

marinated green apple, orange emulsion, celery, Hokkaido sea urchin, Kaluga caviar

Tasca D'Almerita, "Nozze D' Oro" Contea di Sclafani 2014, Sicily

"Mayura" Wagyu Shoulder Cut

Sicilian "perlina" eggplant, traditional balsamic vinegar, rice crisp, Kaluga caviar

Bibi Graetz, Soffoccone di Vincigliata, Sangiovese 2015, Tuscany

Artisanal Spaghetti "Pastificio Gentile"

Sicilian red prawns, Mediterranean herbs

Tenuta delle Terre Nere, "Santo Spirito" Etna Bianco 2016, Sicily

OR

Homemade Tagliatelle

fresh girolles mushrooms, mushroom jus, Melanosporum black truffle

(additional 200 mop)

Mastrojanni, Brunello di Montalcino 2012, Tuscany

"Axuria" Milk Fed Pyrenees Lamb

spring garden vegetables, natural jus

Pelissero, "Nubiola" Barbaresco 2012, Piemonte

OR

"Macelleria Oberto" Fassone Veal Tenderloin

Pertuis green asparagus, roasted vegetables, natural jus

Girolamo Russo, "Feudo" Etna Rosso 2013, Sicily

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Pre-dessert
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Strawberry Sabayon

amaou strawberries, moscato d'Asti jelly, strawberry sorbet

Pelissero, Moscato d'Asti 2017, Piedmont

OR

Fine Cheese Selection From Our Aging Cellar

served with homemade compotes

Marco De Bartoli, Marsala Superiore Reserve 10 years NV, Sicily

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

Amuse bouche

"Macelleria Oberto" Fassone Veal Tartare

potatoes in different textures, aromatic veal broth, Kaluga caviar

Ferrari, "Perlé" Chardonnay 2010, Trentino Alto Adige

Seared Mediterranean Scampi

served lukewarm with apple jelly, Hokkaido sea urchin, crustacean sabayon

Borgo Del Tiglio, Collio Friulano 2015, Friuli

Artisanal Linguine "Pastificio Gentile"

Hokkaido Live king crab, parsley leaves emulsion

Tenuta delle Terre Nere, "Santo Spirito" Etna Bianco 2016, Sicily

Homemade Tagliatelle

fresh girolles mushrooms, mushroom jus, Melanosporum black truffle

Mastrojanni, Brunello di Montalcino 2012, Tuscany

Wild Japanese Kinki

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

Meroi, Chardonnay 2016, Friuli

"Mayura" M9 Sirloin

over oak charcoal, baby artichokes, thyme jus

Girolamo Russo, "Feudo" Etna Rosso 2013, Sicily

Pre-dessert

Raspberry Millefoglie

"diplomatico" style, raspberry sorbet, chocolate cake

Pelissero, Moscato d'Asti 2017, Piedmont

2180 per person for food menu

additional 900 for wine pairing

Availability until 22:00

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