



5 COURSE DEGUSTATION

Amuse bouche
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Mediterranean Scampi Carpaccio

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

Ferrari, "Perlé" Chardonnay 2010, Trentino Alto Adige

"Mayura" Wagyu Shoulder Cut

tomato compote, traditional balsamic vinegar, Kaluga caviar

Bibi Graetz, Soffocone 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

morel mushroom, mushroom jus

Torti, Pinot Nero 2014, Lombardy

Brittany Blue Lobster

trombetta zucchini, glazed ratte potatoes, Hokkaido sea urchin, lobster consommé
(additional 200 mop)

Meroi, Chardonnay 2016, Friuli

OR

"Mayura" Wagyu Tenderloin & Short Rib

roasted vegetables, red wine and plum sauce

La Bastide Saint Dominique, Châteauneuf-du-Pape 2015, Rhône Valley France

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

Donnafugata, "Ben Ryé" Passito di Pantelleria 2015, 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

Marinated Japanese Tuna Tartare
yuzu and tofu emulsion, Kaluga caviar

Ferrari, "Perlé" Chardonnay 2010, Trentino Alto Adige

Seared Mediterranean Scampi
served lukewarm with Mediterranean scampi tartare,
Kaluga caviar, crustacean emulsion

Borgo Del Tiglio, Collio Friulano 2015, Friuli

Artisanal Linguine "Pastificio Gentile"
Hokkaido Live king crab, parsley emulsion

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

Homemade Tagliatelle
morel mushroom, mushroom jus

Mastrojanni, Brunello di Montalcino 2012, Tuscany

Confit Patagonian Toothfish
eggplant and confit tomato, natural broth, parsley oil

Meroi, Chardonnay 2016, Friuli

"Mayura" M9 Sirloin
over oak charcoal, baby artichokes, thyme jus

Luciano Sandrone, Barolo "Cannubi Boschis", 2006, Piedmont

Pre-dessert

Raspberry Millefoglie
"diplomatico" style, raspberry sorbet, chocolate cake

Pelissero, Moscato d'Asti 2017, Piedmont

1880 per person for food menu

additional 900 for wine pairing

Availability until 22:00

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