



6 COURSE DEGUSTATION

Welcome Bites

Poached Oyster

green apple gel, marinated cucumber, 8 ½ selection caviar

NV Ca' del Bosco "Prestige", Lombardia

Seared "Aorika" Squid

turnip tops, black ink sauce

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

OR

Homemade Tagliolini

truffle emulsion, parmesan, Melanosporum black truffle

(additional 200 mop)

2013 Giovanni Rosso "Barolo", Piemonte

"Mayura" Signature Tenderloin & Short Rib

roasted vegetables, red wine and plum sauce

2014 Tenuta di Capezzana "Barco Reale", Toscana

OR

Aveyron Lamb

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

2015 Felsina "Berardenga" Chianti Classico, Toscana

Pre-dessert

fresh citrus, mandarin foam and granita

Artisanal Italian Cheese Selection

served with homemade compotes

2015 Donnafugata "Ben Ryé" Passito di Pantelleria, Sicilia

OR

Hazelnut Roll

cherry and balsamic vinegar compote, vanilla anglaise

Frangelico "on the rocks", Piemonte

1580 per person for food menu

Additional 600 for wine pairing

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

Brittany Blue Lobster

broccolini, cauliflower, lobster and aged barolo vinegar sauce

2016 Meroi Chardonnay, Friuli Venezia Giulia

Artisanal Spaghetti “Pastificio Gentile”

“Aglione, olio” and plankton, marinated red prawn

2016 Quintodecimo “Exulet” Fiano d’Avellino, Campania

Homemade Tagliolini

truffle emulsion, parmesan, Melanosporum black truffle

2013 Giovanni Rosso “Barolo”, Piemonte

Line Caught Turbot

turnip tops, Taggiasca olive and fish jus emulsion

2017 Tenuta delle Terre Nere “Etna Bianco”, Sicilia

“Mayura” Signature Sirloin

over oak charcoal, blue artichokes in different textures

2014 Tenuta di Capezzana “Barco Reale”, Toscana

Pre-dessert

fresh citrus, mandarin foam and granita

Black Truffle Millefoglie

nocello pan di spagna, black truffle ice cream

Frangelico “on the rocks”, Piemonte

2180 per person for food menu

Additional 900 for wine pairing

Availability until 22:00

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