



5 COURSE DEGUSTATION

Welcome Bites
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Marinated Japanese Tuna

yuzu and tofu emulsion, Kaluga caviar

Borgo Del Tiglio, Collio Friulano 2015, Friuli

"Mayura" Wagyu Shoulder Cut

Sicilian "perlina" eggplant, rice crisp, Kaluga caviar

Bibi Graetz, Soffocone di Vincigliata, Sangiovese 2015, Tuscany

Artisanal Linguine "Pastificio Gentile"

Alaskan king crab, spring vegetables, parsley emulsion

Azienda Agricola COS, Zibibbo in Pithos 2014, Sicily

OR

Homemade Tagliolini

butter, parmesan, black truffle emulsion, 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

"Mayura" Wagyu Tenderloin & Short Rib

roasted vegetables, red wine and plum sauce

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

Michele Chiarlo "Nivole", Moscato d'Asti 2014, 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

Welcome Bites

"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 Spaghetti "Pastificio Gentile"
Sicilian red prawns, Mediterranean herbs
Tenuta delle Terre Nere, "Santo Spirito" Etna Bianco 2016, Sicily

Homemade Tagliolini
butter, parmesan, black truffle emulsion, Melanosporum black truffle
Mastrojanni, Brunello di Montalcino 2012, Tuscany

Brittany Blue Lobster
broccolini, purple cauliflower, spring onion emulsion, lobster consommé
Gini, "Salvarenza" Soave Classico 2014, Veneto

"Mayura" M9 Sirloin
over oak charcoal, glazed endive, beetroot puree
Girolamo Russo, "Feudo" Etna Rosso 2013, Sicily

Pre-dessert

Raspberry Millefoglie
"diplomatico" style, raspberry sorbet, chocolate cake
Michele Chiarlo "Nivole", Moscato d'Asti 2014, Piedmont

2180 per person for food menu
additional 900 for wine pairing

Availability until 22:00

All prices in MOP are subject to 10% service charge