

# 8 ½ LUNCH EXPERIENCE

*Welcome Bites*

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## *Appetizer*

### **Mediterranean Scampi Carpaccio**

marinated cucumber, orange emulsion, 8 ½ caviar selection

*2016 Alois Lageder "Pinot Grigio", Trentino Alto Adige*

OR

### **Marinated Roasted Scallop On Brioche**

baby charred artichokes, vermouth and lemon sauce, parsley oil

*NV Ca' del Bosco "Prestige", Lombardia*

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## *Pasta*

### **Artisanal Spaghetti "Pastificio Gentile"**

Sicilian red prawns, prawn head extract, datterino tomato

*2017 Tenuta delle Terre Nere "Etna Bianco", Sicilia*

OR

### **Homemade Tagliolini**

truffle emulsion, parmesan, Melanosporum black truffle

*(additional 200 mop)*

*2015 Felsina "Berardenga" Chianti Classico, Toscana*

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## *Main Course*

### **Wagyu Beef Tenderloin**

Lorenzini pumpkin, buffalo cheese fondue, natural jus

*2014 Tenuta di Capezzana "Barco Reale", Toscana*

OR

### **Roasted Lobster**

broccolini, cauliflower, lobster and aged barolo vinegar sauce

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

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## *Dessert*

### **Fine Cheese Selection From Our Aging Cellar**

served with homemade compotes

*(additional 68 mop)*

*2015 Donnafugata "Ben Ryé" Passito di Pantelleria, Sicilia*

OR

### **Montebianco**

chestnut ice cream, candied chestnut, hazelnut meringue

*Frangelico "on the rocks", Piemonte*

coffee or tea

served with homemade petit four

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| <b>Appetizer + Pasta + Dessert</b>        | <b>488</b>       |
| <b>Appetizer + Main + Dessert</b>         | <b>588</b>       |
| <b>Appetizer + Pasta + Main + Dessert</b> | <b>788</b>       |
| <b>Wine Pairing 3 courses / 4 courses</b> | <b>350 / 450</b> |

*All prices in MOP are subject to 10% service charge*