

8 ½

LUNCH EXPERIENCE

Amuse bouche

Appetizer

Marinated and Roasted Scallop

on toast brioche, spring vegetables, white wine emulsion

Ferrari, "Perlé" Chardonnay 2010, Trentino Alto Adige

OR

Japanese Tuna Tartare

Amalfi lemon puree, baby radish

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

Pasta

Homemade Tagliolini

butter, parmesan, black truffle emulsion, Melanosporum black truffle
(additional 200 mop)

Mastrojanni, Brunello di Montalcino 2012, Tuscany

OR

Burrata Cheese Ravioli

black olive, eggplant sauce, cherry tomato, basil

Torti, Pinot Nero 2014, Lombardy

Main Course

Confit Patagonian Toothfish

eggplant and confit tomato, natural broth, parsley oil

Meroi, Chardonnay 2016, Friuli

OR

"Macelleria Oberto" Fassone Veal Tenderloin

sautéed spring vegetables, parmigiano reggiano cheese fondue, natural jus

Meroi, Ros di Buri, 2013, Friuli

Dessert

Strawberry Sabayon

amaou strawberries, Moscato d'Asti jelly, strawberry sorbet

OR

Fine Cheese Selection From Our Aging Cellar

served with homemade compotes

Donnafugata, "Ben Ryé" Passito di Pantelleria 2015, Sicily

coffee or tea

served with homemade petit four

Appetizer + Pasta + Dessert 488

Appetizer + Main + Dessert 588

Appetizer + Pasta + Main + Dessert 788

Wine Pairing 3 courses / 4 courses 350 / 450

All prices in MOP are subject to 10% service charge