

8 ½

LUNCH EXPERIENCE

Amuse bouche

Appetizer

Marinated and Roasted Scallop

on toast brioche, spring vegetables, white wine and parsley emulsion

Ferrari, "Perlé" Chardonnay 2010, Trentino Alto Adige

OR

Poached Tayouran Egg

glazed girolles mushrooms, mushroom sabayon, Melanosporum black truffle

Bibi Graetz, Soffocone di Vincigliata, Sangiovese 2015, Tuscany

Pasta

Homemade Tagliolini

butter, parmesan, black truffle emulsion, Melanosporum black truffle

(additional 200 mop)

Mastrojanni, Brunello di Montalcino 2012, Tuscany

OR

Fresh Chitarra Spaghetti

Alaskan king crab, Mediterranean herbs

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

Main Course

Confit Patagonian Toothfish

eggplant and confit tomato, natural fish jus, aromatic herbs oil

Meroi, Chardonnay 2016, Friuli

OR

"Te Mana" Lamb Loin

in crisp bread, parmigiano reggiano cheese fondue, spring baby cauliflower

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

Dessert

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

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