

# 8 ½ LUNCH EXPERIENCE

*Welcome Bites*

\*\*\*

## *Appetizer*

### **Mediterranean Scampi Carpaccio**

"Pizzaiola" style, taggiasca olive, tomato and barolo vinegar coulis

*Marchesi di Barolo, "Roero" Arneis 2016, Piemonte*

OR

### **Poached "Tayouran" Egg**

girolles mushroom ragout, mushroom foam

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

\*\*\*

## *Pasta*

### **Artisanal Linguine "Pastificio Gentile"**

Hokkaido sea urchin, Mediterranean herbs, lemon olive oil

*Tenuta delle Terre Nere "Etna Bianco" 2016, Sicilia*

OR

### **Handcrafted Cavatelli**

wagyu and Iberico pork ragout, butcher spices

*Masciarelli, "Marina Cvetic" Montepulciano d'Abruzzo 2015, Abruzzo*

\*\*\*

## *Main Course*

### **Wild Atlantic Seabass**

broccolini, natural fish jus, parsley oil

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

OR

### **M5 Wagyu Tenderloin**

lorenzini pumpkin, romanesco, aged cheese fondue, natural jus

*Luciano Sandrone "Valmaggione" Nebbiolo d'Alba 2015, Piemonte*

\*\*\*

## *Dessert*

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

served with homemade compotes

*(additional 68 mop)*

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

OR

### **Montebianco**

chestnut ice cream, candied chestnut, hazelnut meringue

*Frangelico "on the rocks", Piemonte*

coffee or tea

served with homemade petit four

<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*