

8 ½

## LUNCH EXPERIENCE

*Welcome Bites*  
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### *Appetizer*

#### **Mediterranean Scampi Carpaccio**

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

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

OR

#### **"Macelleria Oberto" Fassone Veal Tartare**

potatoes in different textures, aromatic veal broth, Kaluga caviar

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

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### *Pasta*

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

Sicilian red prawns, prawn head extract, datterino tomato

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

OR

#### **Homemade Tagliolini**

24 months "Parmigiano Reggiano", butter, Alba white truffle

*(additional 500 mop)*

*Giovanni Rosso Barolo 2012, Piemonte*

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### *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

*Felsina, "Berardenga" Chianti Classico 2015, Toscana*

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### *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*