

# 8 ½ LUNCH EXPERIENCE

*Welcome Bites*  
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## *Appetizer*

### **Seared Mediterranean Scampi**

served lukewarm with pickled radish, Hokkaido sea urchin, crustacean sabayon

*Alois Lageder, Pinot Grigio 2016, Veneto*

OR

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

porcini mushroom, mushroom foam

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

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## *Pasta*

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

Sicilian red prawns, prawn head extract, datterino tomato

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

OR

### **Handcrafted Cavatelli**

wagyu and Iberico pork ragout, butcher spices

*Bibi Graetz, Soffocone di Vincigliata 2015, Toscana*

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## *Main Course*

### **Wild Atlantic Seabass**

broccolini, natural fish jus, parsley oil

*Dino Torti, Oltrepo' Pavese 2014, Lombardia*

OR

### **"Mayura" Signature Tenderloin & Short Rib**

roasted vegetables, red wine and plum sauce

*Mastrojanni, Brunello di Montalcino 2012, 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*