

8 ½

## LUNCH EXPERIENCE

*Amuse bouche*

\*\*\*

### *Appetizer*

#### **Marinated and Roasted Scallop**

on toast brioche, cauliflower puree, blood orange

*Ferrari, "Perlé" Chardonnay 2010, Trentino Alto Adige*

OR

#### **"Macelleria Oberto" Fassone Beef Tartare**

potatoes in different textures, aromatic veal broth

*Bibi Graetz, Sofficone di Vincigliata 2015, Tuscany*

\*\*\*

### *Pasta*

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

Alaska king crab, parsley emulsion

*Borgo Del Tiglio, Collio Friulano 2015, Friuli*

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

#### **"Mayura" M9 Sirloin & Short Rib**

pertuis green asparagus, roasted vegetables, red wine and plum sauce

*Mastrojanni, Brunello di Montalcino 2012, Tuscany*

\*\*\*

### *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

<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*