

# 8 ½ LUNCH EXPERIENCE

*Welcome Bites*

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## *Appetizer*

### **Mediterranean Scampi Carpaccio**

green apple, cucumber, citrus emulsion, 8 ½ selection caviar

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

OR

### **Confit Salted Cod**

tomato and barolo vinegar coulis, sweet dry tomatoes, taggiasca olive

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

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## *Pasta*

### **Handcrafted Cavatelli**

Hokkaido sea urchin, Mediterranean herbs

*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 2013, Piemonte*

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## *Main Course*

### **Roe Deer**

sautéed spinach, hazelnut "bagna cauda", natural jus

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

OR

### **Wild Turbot**

broccolini emulsion, parsley oil

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

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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

**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*