

8 ½

## LUNCH EXPERIENCE

*Welcome Bites*

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### *Appetizer*

#### **Poached “Taiouran” Egg**

cardoncelli mushroom, mushroom foam, Melanosporum black truffle

*NV Ca' del Bosco “Prestige”, Lombardia*

OR

#### **Marinated Roasted Scallop On Brioche**

Sardinian blue artichokes, Amalfi coast citrus sauce, parsley oil

*2016 Alois Lageder “Pinot Grigio”, Trentino Alto Adige*

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### *Pasta*

#### **Handcrafted Cavatelli**

Hokkaido sea urchin, Mediterranean herbs, lemon olive oil

*2017 Tenuta delle Terre Nere “Etna Bianco”, Sicilia*

OR

#### **Homemade Tagliolini**

truffle emulsion, parmesan, Melanosporum black truffle

*(additional 200 mop)*

*2015 Felsina “Berardenga” Chianti Classico, Toscana*

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### *Main Course*

#### **Wagyu Beef Tenderloin**

Lorenzini pumpkin, buffalo cheese fondue, natural jus

*2014 Tenuta di Capezzana “Barco Reale”, Toscana*

OR

#### **Roasted Maine Lobster**

broccolini, cauliflower, lobster and aged barolo vinegar sauce

*2016 Quintodecimo “Exulet” Fiano d’Avellino, Campania*

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### *Dessert*

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

served with homemade compotes

*(additional 68 mop)*

*2015 Donnafugata “Ben Ryé” Passito di Pantelleria, Sicilia*

OR

#### **Hazelnut Roll**

cherry and balsamic vinegar compote, vanilla anglaise

*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*