



Main Courses

Confit Patagonian Toothfish	398
eggplant and confit tomato, natural broth, parsley oil	
Brittany Blue Lobster	598
trombetta zucchini, glazed ratte potatoes, Hokkaido sea urchin, lobster consommé	
Veal Chop Milanese Style for one or two	478
large crispy breaded veal chop, Sicilian tomato salad trevigiano radicchio with aged balsamic vinegar	
"Mayura" Wagyu Tenderloin & Short Rib	498
roasted vegetables, red wine and plum sauce	
"Axuria" Milk Fed Pyrenees Lamb	588
spring garden vegetables, natural jus	
"Mayura" Bone-in Rib-Eye – 1300g (preparation 45 minutes) for two or more	1,580
Tuscan style with olive oil, aromatic herbs, seasonal vegetables	

All prices in MOP are subject to 10% service charge