



Main Courses

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

All prices in MOP are subject to 10% service charge