



Main Courses

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| Wild Japanese Kinki | 688 |
| "caponata" of seasonal marinated vegetables, natural fish jus, aromatic herbs olive oil | |
| Brittany Blue Lobster | 598 |
| broccolini, purple cauliflower, spring onion emulsion, lobster consommé | |
| Veal Chop Milanese Style for one or two | 588 |
| large crispy breaded veal chop, Sicilian tomato salad, red endive with traditional balsamic vinegar | |
| "Mayura" Signature Tenderloin & Short Rib | 588 |
| roasted vegetables, red wine and plum sauce | |
| Aveyron Lamb | 588 |
| eggplant roll, bell pepper "peperonata", 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