



Main Courses

Line Caught Turbot	688
turnip tops, Taggiasca olive and fish jus emulsion	
Brittany Blue Lobster	598
broccolini, cauliflower, lobster and aged barolo vinegar sauce	
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
slow roasted salsify, topinambour pureé and chips, thyme scented jus	
“Mayura” Bone-in Rib-Eye – 2kg (preparation 45 minutes) for two or more	2,280
Tuscan style with olive oil, aromatic herbs, seasonal vegetables	

All prices in MOP are subject to 10% service charge