



## Main Courses

<b>Line Caught Turbot</b>	<b>688</b>
broccolini, taggiasca olive and fish jus emulsion	
<b>Brittany Blue Lobster</b>	<b>598</b>
leek emulsion, cauliflower, lobster and aged barolo vinegar sauce	
<b>Veal Chop Milanese Style</b> for one or two	<b>588</b>
large crispy breaded veal chop, Sicilian tomato salad, red endive with traditional balsamic vinegar	
<b>“Mayura” Signature Tenderloin &amp; Short Rib</b>	<b>588</b>
roasted vegetables, red wine and plum sauce	
<b>Aveyron Lamb</b>	<b>588</b>
spring green vegetables, light buffalo cheese fondue, natural lamb jus	
<b>“Mayura” Bone-in Rib-Eye – 1300g</b> (preparation 45 minutes) for two or more	<b>1,580</b>
Tuscan style with olive oil, aromatic herbs, seasonal vegetables	

*All prices in MOP are subject to 10% service charge*