

8 ½ DEGUSTATION

Amuse bouche

Seared Red Tuna

fennel pollen, tomato citrus emulsion, royal oscietra caviar

Franciacorta Cuvée "Alma" Brut, Bellavista, NV

Roasted Duck Foie Gras

homemade raisin and hazelnut compote, balsamic vinegar

Vermentino di Sardegna "Is Argiolas", Argiolas, 2015

Artisanal Trenette

red prawn, mediterranean herbs

OR

Homemade Tagliolini

butter, parmesan cheese, Alba white truffle

(additional 500 mop)

Pinot Nero, Torti, 2014

"Greffeuille AAA" Lamb

rack, loin, artichokes, natural jus

OR

M9 Sirloin & Short Rib

roasted vegetables, red wine and plum sauce

Barbaresco "Nubiola", Pelissero, 2011

Pre-dessert

Montebianco

chestnut ice cream, hazelnut "bavarese", candied chestnut

OR

Fine Cheeses Selection from our Ageing Cellar

served with homemade compote

Malvasia di Salina, Capofaro - Tasca d'Almerita, 2014

coffee or tea

served with homemade petit fours

1380 per person for food menu

additional 600 for wine pairing

All prices in MOP are subject to 10% service charge

所有澳门币價目需附加10%服务费