



8 1/2 DEGUSTATION

Amuse bouche

Hokkaido King Crab

fennel emulsion, amalfi lemon, imperial oscietra caviar
Champagne Première Cuvée, Bruno Paillard, NV

Roasted Duck Foie Gras

cardoncelli mushroom, mushroom emulsion, Melanosporum BlackTruffle
Vermentino di Sardegna "Is Argiolas", Argiolas, 2015

Artisanal Spaghetti

turnip tops, marinated red prawn
Pinot Nero, Torti, 2014

M9 Sirloin & Short Rib

roasted vegetables, red wine and plum sauce

OR

"Fassone Veal" Tenderloin

in crisp bread, parsley gnocchi, green vegetables
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