

8 ½ DEGUSTATION

Amuse bouche

Scampi Carpaccio

orange cream, green apple, celery, sea urchin

Franciacorta Cuvée "Alma" Brut, Bellavista, NV

Roasted Duck Foie Gras

cardoncelli mushroom, mushroom emulsion, Melanosporum Black Truffle

Vermentino di Sardegna "Is Argiolas", Argiolas, 2015

Artisanal Spaghetti

turnip tops, marinated red prawn

OR

Homemade Tagliolini

black truffle emulsion, butter, parmesan, Melanosporum black truffle

(additional zoomop)

Pinot Nero, Torti, 2014

"Greffeuille AAA" Lamb

eggplant and parmesan roll, bell pepper "peperonata"

OR

Mg Sirloin

over oak smoked charcoal, Charred artichoke, olive oil natural jus

Barbaresco "Nubiola", Pelissero, 2011

Pre-dessert

Torta Caprese

chocolate sorbet, crunchy gianduja, sabayon sauce

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