

8 ½ LUNCH

Amuse bouche

Appetizer

Radichio Trevigiano Variation

traditional balsamic vinegar, 24 months parmesan
or

Poached "Taiyouran" Egg

green asparagus, spigaroli riserva parma ham
Vermentino di Sardegna "Is Argiolas", Argiolas, 2014

Pasta

Homemade Cavatelli

broccoli, iberico pork sausage, fennel pollen
or

Homemade Pappardelle

tomato, eggplant puree, buffalo ricotta
Pinot Nero, Torti, 2014

Main Course

Confit New Zealand King Salmon

spring vegetables, orange glazed carrots
or

Wagyu Shoulder Cut

over Japanese charcoal, roasted vegetables, whipped potato
Valpolicella Ripasso "Ripassa", Zenato, 2009

Dessert

Strawberry Pannacotta

marinated strawberries, raspberry sorbet
or

Selection of cheese from our aging room

dry apricots, homemade jams
Moscato d'Asti, Pelissero, 2015

coffee or tea
served with homemade petit fours

appetizer + pasta

appetizer + main course

appetizer + pasta + main course

dessert or cheese

wine pairing 2 course / 3 course / 4 courses

360mop –express lunch

488mop –express lunch

588mop

90mop

200 mop / 300 mop / 400 mop

All prices in MOP are subject to 10% service charge
所有澳門幣價目需附加10%服務費

8 1/2 午餐

餐前开胃菜

前菜

紫叶菊苣

传统意大利黑醋、24个月帕尔玛芝士
或

水煮“Taiyouran”温泉蛋

绿芦笋、spigaroli riserva 巴马火腿
Vermentino di Sardegna "Is Argiolas", Argiolas, 2014

意大利面

自制贝壳粉

西兰花、伊比利亚火腿丸子、茴香花粉
或

自制宽扁面

蕃茄、茄子酱、水牛里科塔芝士
Pinot Nero, Torti, 2014

主菜

新西兰帝王鲑鱼

时令蔬菜、柑橘胡萝卜酱
或

和牛肩肉

日本炭烧、时令蔬菜、土豆泥
Valpolicella Ripasso "Ripassa", Zenato, 2009

甜品

草莓奶冻

腌草莓、覆盆子雪芭
或

精选芝士

干杏桃、自制果酱
Moscato d'Asti, Pelissero, 2015

包含一杯咖啡或茶，佐以餐后甜点

前菜 + 意大利面

360 澳门币

前菜 + 主菜

488 澳门币

前菜 + 意大利面 + 主菜

588 澳门币

甜品或芝士

90 澳门币

wine pairing 2 course / 3 course / 4 courses

200 mop / 300 mop / 400 mop

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