

# 8 ½ DEGUSTATION

Amuse bouche

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## Scampi Carpaccio

orange cream, green apple, celery, River Beluga caviar  
*Trentodoc "Perlé", Ferrari, 2008*

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## Wagyu Shoulder Cut

green apple, celery, Melanosporum black truffle  
*Etna Bianco "Santo Spirito", Tenuta delle Terre Nere, 2014*

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## Artisanal Spaghetti

Sicilian red prawns, Mediterranean herbs

OR

## Homemade Tagliolini

butter, parmesan, black truffle emulsion, Melanosporum black truffle  
*(additional zoo mop)*  
*Pinot Nero, Torti, 2014*

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## Baby Lamb from Pyrenees

aromatic herbs, barley, spring vegetables, natural jus

OR

## Wagyu Tenderloin & Short Rib

roasted vegetables, red wine and plum sauce  
*Brunello di Montalcino, Mastrojanni, 2011*

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Pre-dessert

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## Saturnine Peach

Moscato d'Asti bavarese, black currant, peach sorbet  
*Moscato d'Asti, Pelissero, 2015*

OR

## Fine Cheese Selection from our Aging Cellar

served with homemade compote  
*Valpolicella Superiore Ripasso "Morandina", Azienda Agricola Pra', 2013*

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*  
*所有澳門幣價目需附加 10% 服務費*