

8 ½ LUNCH EXPERIENCE

Amuse bouche

Roasted Scallop

on toast brioche, fennel, orange, River Beluga caviar

OR

Wagyu Shoulder Cut

green apple, celery, Melanosporum black truffle

Trentodoc "Perlé", Ferrari, 2008

Artisanal Spaghetti

Sicilian red prawns, Mediterranean herbs

OR

Homemade Tagliolini

butter, parmesan, black truffle emulsion, Melanosporum black truffle

(additional zoo mop)

Etna Bianco "Santo Spirito", Tenuta delle Terre Nere, 2014

Slow Roasted Japanese Isaki

"trombetta" zucchini, spring onion, clear fish broth

OR

M9 Sirloin and Cheek

roasted vegetables, whipped potato, red wine and plum sauce

Barbaresco "Nubiola", Pelissero, 2011

Pre-dessert

Torta Caprese

chocolate gelato, crunchy gianduja, sabayon sauce

OR

Lemon & Honey Semifreddo

fresh citrus, lemon cream, apricot sauce

Moscato d' Asti, Pelissero, 2015

coffee or tea

served with homemade petit fours

888 per person for food menu

additional 500 for wine pairing

All prices in MOP are subject to 10% service charge

8 1/2 午餐

餐前开胃菜

烤扇贝

吐司、茴香、柑橘、River Beluga 鱼子酱

或

和牛肩肉

青苹果、西芹、Melanosporum 黑松露

Trentodoc "Perlé", Ferrari, 2008

意大利面

西西里大红虾、地中海香草

或

意式细丝面

黄油、帕马森干酪、黑松露酱汁、Melanosporum 黑松露

(另加 200 澳门币)

Etna Bianco "Santo Spirito", Tenuta delle Terre Nere, 2014

慢烤日本鸡鱼

“喇叭”小胡瓜、青葱、清汤

或

M9 西冷牛扒及牛颊

时令蔬菜、薯蓉、红酒梅子酱汁

Barbaresco "Nubiola", Pelissero, 2011

餐前甜品

卡普里巧克力杏仁蛋糕

巧克力冰淇淋、脆榛子巧克力、萨芭雍酱

或

柠檬蜂蜜冰霜

新鲜柑橘、柠檬奶油、杏桃酱

Moscato d' Asti, Pelissero, 2015

包含一杯咖啡或茶，佐以餐后甜点

所有餐点 888 澳门币每位

配酒 500 澳门币每位

所有澳门币價目需附加 10% 服务费