

# 8 ½ LUNCH EXPERIENCE

*Amuse bouche*

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## **Roasted Scallop**

on toast brioche, fennel, orange, River Beluga caviar

OR

## **Fassone Beef Tartare**

potato, beef and thyme broth

*Trentodoc "Perlé", Ferrari, Trentino, 2010*

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## **Artisanal Spaghetti**

Sicilian red prawns, Mediterranean herbs

OR

## **Homemade Tagliolini**

butter, parmesan, black truffle emulsion, Melanosporum black truffle  
*(additional 200 mop)*

*Pinot Nero, Torti, Lombardia, 2014*

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## **Aveyron Lamb**

eggplant roll, bell pepper "peperonata", natural jus

OR

## **M9 Sirloin & Short Rib**

roasted vegetables, red wine and plum sauce

*Valpolicella Superiore Ripasso "Morandina", Azienda Agricola Pra, Veneto, 2013*

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*Pre-dessert*

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## **Torta Caprese**

chocolate gelato, crunchy gianduja, sabayon sauce

*Passito di Pantelleria "Ben Ryé", Donnafugata, Pantelleria, 2010*

OR

## **Raspberry Millefoglie**

"diplomatico" style, raspberry sorbet, chocolate cake

*Moscato d' Asti, Pelissero, Piedmont, 2016*

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 ½ 午餐

餐前开胃菜

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## 烤扇贝

吐司、茴香、柑橘、River Beluga 鱼子酱

或

## “Fassone” 牛肉塔塔

土豆、牛肉香草汤汁

*Trentodoc “Perlé”, Ferrari, Trentino, 2010*

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## 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)

*Pinot Nero, Torti, Lombardia, 2014*

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## Aveyron 羊肉

茄子卷、甜椒 “peperonata”、羊肉原汁

或

## M9 西冷牛扒及牛肋骨

时令蔬菜、红酒梅子酱汁

*Valpolicella Superiore Ripasso “Morandina”, Azienda Agricola Pra, Veneto, 2013*

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餐前甜品

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## 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

*Passito di Pantelleria “Ben Ryé”, Donnafugata, Pantelleria, 2010*

或

## 覆盆子拿破仑酥

“diplomatico” 风格、覆盆子雪芭、巧克力蛋糕

*Moscato d’ Asti, Pelissero, Piedmont, 2016*

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