

8 ½

5 COURSE DEGUSTATION

Amuse bouche

Scampi Carpaccio

orange cream, green apple, celery, sea urchin

Trentodoc "Perlé", Ferrari, Trentino, 2010

Hokkaido King Crab

fennel emulsion, Amalfi lemon, River Beluga caviar

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

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

Aveyron Lamb

eggplant roll, bell pepper "peperonata", natural jus

OR

Wagyu Tenderloin & Short Rib

roasted vegetables, red wine and plum sauce

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

Pre-dessert

Saturnine Peach

moscato d'Asti bavarese, black currant, peach sorbet

Moscato d' Asti, Pelissero, Piedmont, 2016

OR

Black Truffle Millefoglie

nocello pan di spagna, black truffle ice cream

(additional 100 mop)

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

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

8 ½

7 COURSE DEGUSTATION

Amuse bouche

Scampi Carpaccio

orange cream, green apple, celery, sea urchin

Trentodoc "Perlé", Ferrari, Trentino, 2010

Marinated Tuna Tartare

yuzu and tofu emulsion, River Beluga caviar

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

Artisanal Spaghetti

Sicilian red prawns, Mediterranean herbs

Pinot Nero, Torti, Lombardia, 2014

Homemade Tagliolini

butter, parmesan, black truffle emulsion, Melanosporum black truffle

Barbaresco "Nubiola", Pelissero, Piedmont, 2011

Confit Toothfish

eggplant and confit tomato, taggiasca olive, tomato and seafood emulsion

Collio Friulano, Borgo del Tiglio, Friuli Venezia Giulia, 2013

Wagyu Tenderloin & Short Rib

roasted vegetables, red wine and plum sauce

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

Pre-dessert

Raspberry Millefoglie

"diplomatico" style, raspberry sorbet, chocolate cake

Moscato d' Asti, Pelissero, Piedmont, 2016

coffee or tea
served with homemade petit fours

1980 per person for food menu

additional 980 for wine pairing

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