

8 1/2

5 COURSE DEGUSTATION

Amuse bouche

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Scampi Carpaccio

orange cream, green apple, celery, sea urchin

Trentodoc "Perlé", Ferrari, Trentino, 2010

Wagyu Shoulder Cut

tomato compote, traditional balsamic vinegar, River Beluga caviar

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

Hand Crafted Cavatelli

Sicilian red prawns, Mediterranean herbs

OR

Homemade Tagliolini

butter, parmesan, Alba white truffle

(additional 500 mop)

Brunello di Montalcino, Mastro Janni, Tuscany, 2011

Aveyron Lamb

eggplant roll, bell pepper "peperonata", natural jus

OR

Wagyu Tenderloin & Short Rib

roasted vegetables, red wine and plum sauce

Barolo "Vigneti di Proprietá", Mascarello, Piedmont, 2009

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Pre-dessert

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Kyoho Grapes

chardonnay grape granita, moscato d'asti bavarese, grape sorbet

Moscato d' Asti, Pelissero, Piedmont, 2016

OR

Fine Cheese Selection From Our Aging Cellar

served with homemade compote

Passito di Pantelleria "Ben Ryé", Donnafugata, Sicily, 2014

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