

# 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, aromatic veal broth, River Beluga caviar

*Langhe Arneis "Blange", Ceretto, Piedmont, 2014*

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## **Artisanal Spaghetti**

Sicilian red prawns, Mediterranean herbs

OR

## **Homemade Tagliolini**

butter, parmesan, Alba white truffle

*(additional 500 mop)*

*Pinot Nero, Torti, Lombardy, 2014*

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## **M9 Sirloin & Short Rib**

charred artichokes, red wine and plum sauce

OR

## **Confit Toothfish**

eggplant and confit tomato, taggiasca olive, tomato emulsion

*Barbaresco "Nubiola", Pelissero, Piedmont, 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, Piedmont, 2016*

OR

## **Fine Cheese Selection From Our Aging Cellar**

served with homemade compote

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

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、牛肉清汤、River Beluga 鱼子酱

*Langhe Arneis “Blange”, Ceretto, Piedmont, 2014*

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## 意大利面

西西里大红虾、地中海香草

或

## 自制意式细丝面

黄油、帕尔马芝士、阿尔巴白松露

*(另加 500 澳门币)*

*Pinot Nero, Torti, Lombardy, 2014*

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## M9 西冷牛扒及牛肋骨

烧朝鲜蓟、红酒梅子汁

或

## 浸犬牙鱼

茄子及油浸番茄、塔加斯卡橄榄、番茄汤汁

*Barbaresco “Nubiola”, Pelissero, Piedmont, 2011*

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餐前甜品

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## 意大利蟠桃

moscato d’Asti “bavarese”奶油、黑加仑、蟠桃雪芭

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

或

## 陈酿室精选芝士

配以自家制糖煮水果

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

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