

8 ½

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

Pinot Nero, Torti, Lombardy, 2014

OR

Homemade Tagliolini

butter, parmesan, Alba white truffle

(additional 500 mop)

Barbaresco "Nubiola", Pelissero, Piedmont, 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 Proprieta", Mascarello, Piedmont, 2009

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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

1380 per person for food menu

additional 600 for wine pairing

All prices in MOP are subject to 10% service charge

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

Hand Crafted Cavatelli
Sicilian red prawns, Mediterranean herbs
Pinot Nero, Torti, Lombardy, 2014

Homemade Tagliolini
butter, parmesan, Alba white truffle
Barbaresco "Nubiola", Pelissero, Piedmont, 2011

Confit Toothfish
eggplant and confit tomato, taggiasca olive, tomato emulsion
Puligny Montrachet Ter Cru "Clos de la Pulcelle", Domaine Jean Chartron, Burgundy, 2010

M9 Sirloin
over oak charcoal, charred artichokes, natural jus
Barolo "Vigneti di Proprieta", Mascarello, Piedmont, 2009

Pre-dessert

Raspberry Millefoglie
"diplomatico" style, raspberry sorbet, chocolate cake
Moscato d'Asti, Pelissero, Piedmont, 2016

coffee or tea
served with homemade petit fours

2280 per person for food menu
additional 900 for wine pairing

All prices in MOP are subject to 10% service charge