

8 ½ LUNCH EXPERIENCE

Amuse bouche

Roasted Scallop

on toast brioche, fennel, orange, sea urchin

OR

Half Roasted Scampi

green apple, sea urchin, lemon emulsion

Langhe Arneis "Blange", Ceretto, Piedmont, 2014

Artisanal Spaghetti

Sicilian red prawns, Mediterranean herbs

OR

Homemade Tagliolini

butter, parmesan, Alba white truffle

(additional 500 mop)

Pinot Nero, Torti, Lombardy, 2014

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

Pre-dessert

Montebianco

chestnut ice cream, almond meringue, candied chestnut

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

餐前開胃菜

烤扇貝

吐司、茴香、柑橘、海胆

或

烤海螯蝦

青苹果、海胆、柠檬酱汁

Langhe Arneis "Blange", Ceretto, Piedmont, 2014

意大利面

西西里大红虾、地中海香草

或

自製意式細絲麵

黄油、帕爾馬芝士、阿爾巴白松露

(另加 500 澳門幣)

Pinot Nero, Torti, Lombardy, 2014

M9 西冷牛扒及牛肋骨

燒朝鮮薊、紅酒梅子汁

或

浸犬牙魚

茄子及油浸番茄、塔加斯卡橄欖、番茄湯汁

Barbaresco "Nubiola", Pelissero, Piedmont, 2011

餐前甜品

白色山峰

栗子冰淇淋、杏仁蛋白霜、蜜餞栗子

Moscato d' Asti, Pelissero, Piedmont, 2016

或

陳釀室精選芝士

配以自家製糖煮水果

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

包含一杯咖啡或茶，佐以餐後甜點

所有餐點 888 澳門幣每位

配酒 500 澳門幣每位

所有澳門幣價目需附加 10% 服務費