

# 8 ½

## 5 COURSE DEGUSTATION

*Amuse bouche*  
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### **Scampi Carpaccio**

orange cream, green apple, celery, sea urchin

*Almerita Brut, Tasca D'Almerita, Sicily, 2013*

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### **Wagyu Shoulder Cut**

tomato compote, traditional balsamic vinegar, River Beluga caviar

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

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### **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*

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### **Aveyron Lamb**

eggplant roll, bell pepper "peperonata", natural jus

OR

### **Wagyu Tenderloin & Short Rib**

roasted vegetables, red wine and plum sauce

*Barolo "Vigneti di Proprietà", Mascarello, Piedmont, 2009*

...

*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, 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*

# 8 ½

## 7 COURSE DEGUSTATION

*Amuse bouche*

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### Scampi Carpaccio

orange cream, green apple, celery, sea urchin

*Almerita Brut, Tasca D'Almerita, Sicily, 2013*

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### Marinated Tuna Tartare

yuzu and tofu emulsion, River Beluga caviar

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

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### Hand Crafted Cavatelli

Sicilian red prawns, Mediterranean herbs

*Pinot Nero, Torti, Lombardy, 2014*

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### Homemade Tagliolini

butter, parmesan, Alba white truffle

*Brunello di Montalcino, Mastro Janni, Tuscany, 2011*

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### Confit Toothfish

eggplant and confit tomato, taggiasca olive, tomato emulsion

*Puligny Montrachet 1er Cru "Clos de la Pucelle", Domaine Jean Chartron, Burgundy, 2010*

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### M9 Sirloin

over oak charcoal, charred artichokes, natural jus

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

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*Pre-dessert*

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### 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*