

8 ½
LUNCH EXPERIENCE

Amuse bouche

Roasted Scallop

on toast brioche, cauliflower, clementine, River Beluga caviar

OR

Fassone Beef Tartare

potato, aromatic veal broth, River Beluga caviar

Trentodoc "Perlé", Ferrari, Trentino, 2010

Artisanal Trenette

Sicilian red prawns, Mediterranean herbs

OR

Homemade Tagliolini

butter, parmesan, Alba white truffle

(additional 500 mop)

Pinot Nero, Torti, Lombardy, 2014

M9 Sirloin & Cheek

cardoncelli mushroom, whipped potato, red wine and plum sauce

OR

Confit Toothfish

eggplant and confit tomato, taggiasca olive, tomato emulsion

Barbaresco "Nubiola", Pelissero, Piedmont, 2013

Pre-dessert

Montebianco

chestnut ice cream, almond meringue, candied chestnut

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

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、花椰菜、小柑橘、River Beluga 魚子醬

或

“Fassone” 牛肉塔塔

土豆、牛肉清湯、River Beluga 魚子醬

Trentodoc “Perlé”, Ferrari, Trentino, 2010

意大利細扁面

西西里大紅蝦、地中海香草

或

自制意式細絲面

黃油、帕瑪森芝士、阿爾巴白松露

(另加 500 澳門幣)

Soffocone di Vincigliata, Bibi Graetz, Tuscany, 2015

M9 西冷牛扒及牛頰

“cardoncelli” 蘑菇、薯蓉、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, 2013

餐前甜品

白色山峰

栗子冰淇淋、杏仁蛋白霜、蜜餞栗子

或

陳釀室精選芝士

配以自制糖煮水果

Passito di Pantelleria “Ben Ryé”, Donnafugata, Sicily, 2014

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