

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

Artisanal Spaghetti

Sicilian red prawns, Mediterranean herbs

OR

Homemade Tagliolini

butter, parmesan, Alba white truffle

(additional 500 mop)

Pinot Nero, Torti, Lombardy, 2014

Aveyron Lamb

topinambour and blue artichokes, natural jus

OR

Wagyu Tenderloin & Short Rib

roasted vegetables, red wine and plum sauce

Brunello di Montalcino, Mastro Janni, Tuscany, 2012

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Pre-dessert

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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 1/2

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

Artisanal Spaghetti

Sicilian red prawns, Mediterranean herbs

Pinot Nero, Torti, Lombardy, 2014

Homemade Tagliolini

butter, parmesan, Alba white truffle

Brunello di Montalcino, Mastro Janni, Tuscany, 2012

Confit Toothfish

eggplant and confit tomato, taggiasca olive, tomato emulsion

Chardonnay, Meroi, Friuli Venezia Giulia, 2016

M9 Sirloin

over oak charcoal, turnip tops, natural jus

Barolo "Castiglione", Vietti, Piedmont, 2012

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