

8 ½

5 COURSE DEGUSTATION

Amuse bouche

Scampi Carpaccio

marinated green apple, orange emulsion, 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, Melanosporum black truffle

(additional 200 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, Mastrojanni, Tuscany, 2012

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

1380 per person for food menu

additional 600 for wine pairing

Availability until 22:00

All prices in MOP are subject to 10% service charge

8 1/2

7 COURSE DEGUSTATION

Amuse bouche

Scampi Carpaccio

marinated green apple, orange emulsion, 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, Melanosporum black truffle

Brunello di Montalcino, Mastrojanni, Tuscany, 2012

Confit Toothfish

eggplant and confit tomato, natural broth, parsley oil

Chardonnay, Meroi, Friuli Venezia Giulia, 2016

M9 Sirloin

over oak charcoal, beetroot emulsion, balsamic vinegar, "radicchio tardivo"

Barolo, Monprivato, Giuseppe Mascarello, Piedmont, 2011

Pre-dessert

Raspberry Millefoglie

"diplomatico" style, raspberry sorbet, chocolate cake

Moscato d'Asti, Pelissero, Piedmont, 2016

1980 per person for food menu

additional 900 for wine pairing

Availability until 22:00

All prices in MOP are subject to 10% service charge