

8 ½ LUNCH EXPERIENCE

Amuse bouche

Appetizer

Marinated and Roasted Scallop
on toast brioche, cauliflower puree, blood orange

OR

Fassone Beef Tartare
potatoes in different textures, aromatic veal broth

Trentodoc "Perlé", Ferrari, Trentino, 2010

Pasta

Artisanal Spaghetti
Sicilian red prawns, Mediterranean herbs

OR

Burrata Cheese Ravioli
black olive, eggplant sauce, cherry tomato, basil

OR

Homemade Tagliolini
truffle emulsion, parmesan, Melanosporum black truffle
(additional 200 mop)

Pinot Nero, Torti, Lombardy, 2014

Main Course

Wagyu Beef Tenderloin & Short Rib
winter vegetables, whipped potato, plum and wine sauce

OR

Confit Toothfish
eggplant and confit tomato, natural broth, parsley oil

Barbaresco "Nubiola", Pelissero, Piedmont, 2013

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

Appetizer + Pasta + Dessert	488
Appetizer + Main + Dessert	588
Appetizer + Pasta + Main + Dessert	788
Wine Pairing 3 courses / 4 courses	300 / 400

All prices in MOP are subject to 10% service charge

8 ½ 午餐

餐前開胃菜
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精選前菜

烤腌扇貝

吐司、花椰菜、血橙

或

“Fassone” 牛肉塔塔

土豆、牛肉清湯

Trentodoc “Perlé”, Ferrari, Trentino, 2010

精選意大利面

意大利面

西西里大红虾、地中海香草

或

水牛芝士意大利餃

黑橄欖、茄子醬汁、車厘茄、羅勒

或

自制意式細絲面

松露醬汁、帕瑪森芝士、Melanosporum 黑松露

(另加 200 澳門幣)

Pinot Nero, Torti, Lombardy, 2014

精選主菜

和牛牛仔柳配牛肋骨肉

時令蔬菜、薯蓉、紅酒梅子汁

或

浸犬牙魚

茄子及油浸番茄、原汁、欧芹油

Barbaresco “Nubiola”, Pelissero, Piedmont, 2013

精選甜品

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

前菜 + 意大利面 + 甜品	488
前菜 + 主菜 + 甜品	588
前菜 + 意大利面 + 主菜 + 甜品	788
配酒三道菜/四道菜	300/400

所有澳門幣價目需附加 10% 服務費