

# 8 ½ LUNCH EXPERIENCE

*Amuse bouche*

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## *Appetizer*

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

OR

**Fassone Beef Tartare**  
potatoes in different textures, aromatic veal broth

*Ferrari, "Perlé" Chardonnay 2010, Trentino Alto Adige*

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## *Pasta*

**Artisanal Spaghetti**  
Alaska king crab, parsley emulsion

*Borgo Del Tiglio, Collio Friulano 2015, Friuli Venezia Giulia*

OR

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

*Bibi Graetz, Soffocone di Vincigliata, Sangiovese 2015, Tuscany*

OR

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

*Torti, Pinot Nero 2014, Lombardy*

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## *Main Course*

**Wagyu Beef Cheek**  
whipped potato, roasted vegetables, plum and wine sauce

OR

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

*Pelissero, Barbaresco "Nubiola" 2013, Piedmont*

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## *Dessert*

**Strawberry Sabayon**  
Amaou strawberries, Moscato d'Asti jelly, strawberry sorbet

OR

**Fine Cheese Selection From Our Aging Cellar**  
served with homemade compote

*Donnafugata, Passito di Pantelleria "Ben Ryé" 2015, Sicily*

coffee or tea  
served with homemade petit fours

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

*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

*Ferrari, “Perlé” Chardonnay 2010, Trentino Alto Adige*

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### 精選意大利面

#### 意大利面

阿拉斯加帝王蟹、欧芹汁

*Borgo Del Tiglio, Collio Friulano 2015, Friuli Venezia Giulia*

或

#### 水牛芝士意大利餃

黑橄欖、茄子醬汁、车厘茄、罗勒

*Bibi Graetz, Soffocone di Vincigliata, Sangiovese 2015, Tuscany*

或

#### 自制意式细丝面

松露醬汁、帕瑪森芝士、Melanosporum 黑松露  
(另加 200 澳門幣)

*Torti, Pinot Nero 2014, Lombardy*

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### 精選主菜

#### 和牛牛類

薯茸、时蔬、红酒梅子汁

或

#### 浸犬牙魚

茄子及油浸番茄、原汁、欧芹油

*Pelissero, Barbaresco “Nubiola” 2013, Piedmont*

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### 精選甜品

#### 草莓沙巴雍

甘王草莓、“Moscato d’Asti” 果冻、草莓雪芭

或

#### 陈釀室精選芝士

配以自制糖煮水果

*Donnafugata, Passito di Pantelleria “Ben Ryé” 2015, Sicily*

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