

8 ½

5 COURSE DEGUSTATION

Amuse bouche

Scampi Carpaccio

marinated green apple, orange emulsion, celery, sea urchin

Ferrari, "Perlé" Chardonnay 2010, Trentino Alto Adige

Wagyu Shoulder Cut

tomato compote, aromatic jus, River Beluga caviar

Bibi Graetz, Sofficone di Vincigliata, Sangiovese 2015, Tuscany

Artisanal Spaghetti

Sicilian red prawns, Mediterranean herbs

Tenuta delle Terre Nere, "Santo Spirito" Etna Bianco 2016, Sicily

OR

Homemade Tagliolini

butter, parmesan, Melanosporum black truffle

(additional 200 mop)

Torti, Pinot Nero 2014, Lombardy

Aveyron Lamb

topinambour and blue artichokes, natural jus

OR

Wagyu Tenderloin & Short Rib

roasted vegetables, red wine and plum sauce

Mastrojanni, Brunello di Montalcino 2012, Tuscany

Pre-dessert

Strawberry Sabayon

Amaou strawberries, Moscato d'Asti jelly, strawberry sorbet

Pelissero, Moscato d'Asti 2017, Piedmont

OR

Fine Cheese Selection From Our Aging Cellar

served with homemade compote

Donnafugata, Passito di Pantelleria "Ben Ryé" 2014, Sicily

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 ½
7 COURSE DEGUSTATION

Amuse bouche

Marinated Tuna Tartare

yuzu and tofu emulsion, River Beluga caviar

Ferrari, "Perlé" Chardonnay 2010, Trentino Alto Adige

Seared Scampi

served lukewarm with scampi tartare and sea urchin, crustacean emulsion

Tenuta delle Terre Nere, "Santo Spirito" Etna Bianco 2016, Sicily

Artisanal Spaghetti

Alaska king crab, parsley emulsion

Borgo Del Tiglio, Collio Friulano 2015, Friuli Venezia Giulia

Homemade Tagliolini

butter, parmesan, Melanosporum black truffle

Mastrojanni, Brunello di Montalcino 2012, Tuscany

Confit Toothfish

eggplant and confit tomato, natural broth, parsley oil

Meroi, Chardonnay 2016, Friuli Venezia Giulia

M9 Sirloin

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

Luciano Sandrone, Barolo "Cannubi Boschis", 2006, Piedmont

Pre-dessert

Raspberry Millefoglie

"diplomatico" style, raspberry sorbet, chocolate cake

Pelissero, Moscato d'Asti 2017, Piedmont

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