

## 8½ DEGUSTAZIONE

### RED TUNA

MEDITERRANEAN FLAVORS, CHEF'S CAVIAR SELECTION

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### HOKKAIDO SCALLOP

WINTER GARDEN VEGETABLES, WHITE TRUFFLE

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### SEA URCHIN BOTTONI

SICILIAN VIRGIN OLIVE OIL & CITRUS EMULSION,  
SEAFOOD WITH SHELLFISH SOUP

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### MACCHERONCINI

BLUE LOBSTER & WINTER GREENS

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### TRADITIONAL TAJARIN

BUTTER, PARMIGIANO RESERVE, WHITE TRUFFLE

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### "FASSONE" VEAL TENDERLOIN

CRISPY BREAD CRUST, MUSHROOM & CHEESE FONDUE

OR

### SHORT RIB AND BEEF TENDERLOIN

WHIPPED POTATOES, RED WINE & PLUM SAUCE

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### SGROPPINO

TRADITIONAL WHIPPED GELATO, LIMONCELLO & SCENT OF GRAPPA

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### TIRAMISÙ

CHEF'S SIGNATURE, SERVED WITH CLASSIC AFFOGATO,  
MASCARPONE ICE CREAM

COFFEE OR TEA SERVED WITH OUR PRALINES

1588

PER PERSON

*ALL PRICES IN MOP ARE SUBJECT TO 10% SERVICE CHARGE*