

# DEGUSTATION 8 ½ BOMBANA MACAU

## TUNA TARTARE

BASIL EMULSION, KRISTAL CAVIAR  
2022 CIRO PICARIELLO, FIANO DI AVELLINO

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## HOKKAIDO SCALLOP

SPRING VEGETABLES, GUANCIALE, ASPARAGUS PURÉE  
2020 VALLE REALE, VIGNETO DI POPOLI, TREBBIANO D'ABRUZZO

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## CAVATELLI

SHELLFISH RAGOUT, SEA URCHIN  
2023 MARCO DE BARTOLI, PIETRANERA

OR

## TAGLIATELLE(ADD MOP500)

CLASSIC WITH ALPS BUTTER, "MELANOSPORUM" BLACK TRUFFLE  
2020 CESARE BUSSOLO BAROLO

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## BRITTANY BLUE LOBSTER

SPICED LOBSTER SAUCE, ASPARAGUS  
2019 DAMIJAN PODVERSIC, RIBOLLA GIALLA

OR

## FASSONE VEAL TENDERLOIN

GENTLY ROASTED, GREEN VEGETABLE & NATURAL JUS  
2015 CORTONESI, LA MANNELLA, BRUNELLO DI MONTALCINO

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## GRAND CRU CHOCOLATE

MANJARI, BANANA, ARAGUARI  
2012 ZYME, TRANALTRI

COFFEE OR TEA SERVED WITH OUR SWEETS CAROSELLO

2680 PER PERSON  
980 PER PERSON WITH WINE PAIRING

*All prices in mop are subject to 10% service charge*

## APPETIZERS

<b>TUNA TARTARE</b>	580
BASIL EMULSION, KRISTAL CAVIAR	
<b>CONFIT ABALONE CARPACCIO</b>	580
SWEET PEPPER & SEMI-DRIED TOMATO, OSCIETRA CAVIAR	
<b>MARINATED LANGOUSTINE</b>	680
SEA URCHIN, OSCIETRA CAVIAR, ORANGE CHANTILLY	
<b>WHITE ASPARAGUS</b>	480
RICE & ASPARAGUS PURÉE, SPRING LEEKS	

## FRESH HOMEMADE & ARTISANAL PASTA

<b>TAGLIATELLE</b>	880
CLASSIC WITH ALPS BUTTER, “MELANOSPORUM” BLACK TRUFFLE	
<b>HOMEMADE FETTUCCINE</b>	680
BEEF CHEEK, WAGYU BEEF CECINA	
<b>CAVATELLI</b>	620
SHELLFISH RAGOUT, SEA URCHIN	
<b>CHITARRA SPAGHETTI</b>	780
SICILIAN RED PRAWN, DATTERINO TOMATO & CITRUS	
<b>SCAMPI RISOTTO</b>	780
CONFIT SICILIAN LEMON, SCAMPI JUS	

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## MAIN COURSES

**ROASTED KINKI FISH** 880  
CLAM JUS, BASIL & CONFIT TOMATO

**BRITTANY BLUE LOBSTER** 980  
SPICED LOBSTER SAUCE, WHITE ASPARAGUS

**BABY LAMB FROM AVEYRON** 820  
AROMATIC HERBS, BLACK OLIVE & CAPONATA

**FASSONE VEAL TENDERLOIN** 880  
GENTLY ROASTED, GREEN VEGETABLE & NATURAL JUS

## MAYURA BEEF FARM

**SIRLOIN & BEEF CHEEK** 880  
MOREL MUSHROOM, SHIMEJI & POTATO PURÉE, RED WINE SAUCE

**SHORT RIB & TENDERLOIN** 880  
WHIPPED POTATO, RED WINE & PLUM SAUCE

**BONE-IN RIB-EYE-1200GR (45 MINS)** FOR 2 OR MORE 2480  
TUSCAN STYLE WITH OLIVE OIL, AROMATIC HERBS & SEASONAL VEGETABLES

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## DESSERT

### TIRAMISÙ

280

CHEF'S SIGNATURE, SERVED WITH CLASSIC "AFFOGATO"

### GRAND CRU CHOCOLATE

280

MANJARI, BANANA, ARAGUARI

### LIMONCELLO SOUFFLÉ (20 MINS)

280

CITRUS SALAD & LEMON GELATO

### HAZELNUT

280

MILLEFOGLIE, HAZELNUT GELATO & VANILLA SAUCE

### PEAR TART (20 MINS)

FOR 2 OR MORE

520

PUFF PASTRY, ALMOND FRANGIPANE, CONFIT PEAR, VANILLA GELATO

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