SET LUNCH

APPETIZERS

MARINATED JAPANESE HAMACHI

OSCIETRA CAVIAR & CITRUS FLAVORS

OR

RED PRAWN

FREGOLA & BASIL, SEAFOOD EMULSION

OR

CARPACCIO

(ADD MOP500 FOR BLACK TRUFFLE)
MAYURA BEEF, EGG EMULSION & PARMIGIANO

PASTAS

LOBSTER TUBETTI

CRUSTACEAN RAGOUT

OR

HOMEMADE TAGLIATELLE

(ADD MOP500 FOR BLACK TRUFFLE)
FRESH MOREL MUSHROOMS

OR

AGNOLOTTI

(ADD MOP500 FOR BLACK TRUFFLE)

APULIAN BURRATA & BEEF CHEEK

680 PER PERSON - 2 COURSES

780 PER PERSON - 3 COURSES

880 PER PERSON - 4 COURSES

SET LUNCH

MAINS

LINE CAUGHT SEABASS

BABY EGGPLANT, SHELLFISH JUS

OR

GREEN RISOTTO

BRAISED WAGYU BEEF CHEEK

OR

VEAL TENDERLOIN

(ADD MOP500 FOR BLACK TRUFFLE)

SEASONAL VEGETABLES & NATURAL JUS

Desserts

TIRAMISÙ

CHEF'S SIGNATURE SERVED WITH CLASSIC AFFOGATO

OR

CHOCOLATE & SALTED POP CORN

PANNA COTTA, CARAMEL GELATO

OR

PISTACHIO

MILLEFOGLIE PISTACHIO GELATO & VANILLA SAUCE

COFFEE OR TEA SERVED WITH OUR SWEETS CAROSELLO

2-GLASS WINE PAIRING 280 PER PERSON

3-GLASS WINE PAIRING 420 PER PERSON

4-GLASS WINE PAIRING 580 PER PERSON

APPETIZERS

TUNA TARTARE BASIL EMULSION, PERSEUS CAVIAR	580
CONFIT ABALONE CARPACCIO SWEET PEPPER & SEMI-DRIED TOMATO, KRISTAL CAVIAR	580
MARINATED LANGOUSTINE SEA URCHIN, KRISTAL CAVIAR, ORANGE CHANTILLY	680

FRESH HOMEMADE & ARTISANAL PASTA

Homemade Tagliatelle butter, parmigiano & black truffle	880
CAVATELLI SHELLFISH RAGOUT, SEA URCHIN	620

CHITARRA SPAGHETTI 780 SICILIAN RED PRAWN, DATTERINO TOMATO & CITRUS

Main Courses

BRITTANY BLUE LOBSTER SPICED LOBSTER SAUCE, WHITE ASPARAGUS	980	
BABY LAMB FROM AVEYRON AROMATIC HERBS, BLACK OLIVE & CAPONATA	820	
SHORT RIB & TENDERLOIN WHIPPED POTATO, RED WINE & PLUM SAUCE	880	
Dessert		
TIRAMISÙ CHEF'S SIGNATURE, SERVED WITH CLASSIC "AFFOGATO"	280	
CHOCOLATE & SALTED POP CORN PANNA COTTA, CARAMEL GELATO	280	
LIMONCELLO SOUFFLÉ (20 mins) CITRUS SALAD & LEMON GELATO	280	
TARTUFO GELATO BLACK TRUFFLE ICE CREAM, CHANTILLY & CHERRIES	360	

All prices in mop are subject to 10% service charge