

DEGUSTATION MENU

TUNA TARTARE

BASIL EMULSION, OSCIETRA CAVIAR
2022 GORGI TONDI, RAJÀH

ROASTED OCTOPUS

MAMMOLE ARTICHOKEs, CITRUS DRESSING
2018 LA MARCA DI SAN MICHELE, PASSOLENTO DI JESI RISERVA

SPAGHETTINI

NEW ZEALAND SCAMPI, BASIL & DATTERINO TOMATO
OR

AGNOLOTTI

AROMATIC CHEESE & IBERICO PORK NECK
2022 ENRICO TOGNI-REBAIOLI, 8 ½ RISERVA

FASSONE TENDERLOIN

MILANESE STYLE, TOMA FONDUE & NATURAL JUS
2019 ARGIOLOS, TURRIGA

OR

ROASTED KINKI FISH

CLAM JUS, BASIL & CONFIT TOMATO
2021 QUERCIABELLA, BATAR

HAZELNUT

MILLEFOGLIE PIEDMONT “TRILOBATA” HAZELNUT GELATO & TAHITI VANILLA SAUCE

OR

CHOCOLATE & SALTED POPCORN

PANNA COTTA, CARAMEL GELATO
2010 DONNAFUGATA, BEN RYÉ PASSITO DI PANTELLERIA

COFFEE OR TEA SERVED WITH OUR SWEETS CAROSELLO

2680 PER PERSON

1180 PER PERSON WITH “ORIGINE” WINE PAIRING

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

TEMPTATION MENU

MARINATED LANGOUSTINE

MURASAKI SEA URCHIN, KRISTAL CAVIAR, AMALFI CITRUS SCENT
2022 GAJA, CA'MARCANDA VISTAMARE

HOKKAIDO SCALLOP

JAPANESE MATSUTAKE, PORCINI MUSHROOMS, DILL & PARSNIP PURÉE
2022 PIETRACUPA, G. GRECO DI TUFO

CHITARRA SPAGHETTI

SICILIAN RED PRAWN, DATTERINO TOMATO & CITRUS

OR

HOMEMADE TAGLIATELLE

FASSONE VEAL CHEEK & SPANISH WAGYU BEEF CECINA
2020 FEDEGRAZIANI, PROFUMO DI VULCANO ETNA ROSSO

MAYURA SIGNATURE SHORT RIB & TENDERLOIN

WHIPPED RATTE POTATO, MADEIRA & PLUM SAUCE
2014 MARCHESI ANTINORI, TIGNANELLO (MAGNUM)

OR

BRITTANY BLUE LOBSTER

SPICED LOBSTER REDUCTION, BEETROOT & JAPANESE TURNIP
2020 CANTINA TERLAN, TERLANER "I" GRANDE CUVÉE

FIGS TART

HONEY GELATO, MOSCATO SABAYON

OR

TIRAMISÙ

CHEF'S SIGNATURE, SERVED WITH CLASSIC "AFFOGATO"
1997 CHÂTEAU D'YQUEM, SAUTERNES

COFFEE OR TEA SERVED WITH OUR SWEETS CAROSELLO

3280 PER PERSON

1880 PER PERSON WITH "PARADISO" WINE PAIRING

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

APPETIZERS

TUNA TARTARE 580
BASIL EMULSION, OSCIETRA CAVIAR

CONFIT ABALONE CARPACCIO 580
SWEET PEPPER & SEMI-DRIED TOMATO, OSCIETRA CAVIAR

MARINATED LANGOUSTINE 780
MURASAKI SEA URCHIN, KRISTAL CAVIAR, AMALFI CITRUS SCENT

HOKKAIDO SCALLOP 680
JAPANESE MATSUTAKE, PORCINI MUSHROOMS, DILL & PARSNIP PURÉE

FRESH HOMEMADE & ARTISANAL PASTA

AGNOLOTTI 580
AROMATIC CHEESE & IBERICO PORK NECK

HOMEMADE TAGLIATELLE 680
FASSONE VEAL CHEEK & SPANISH WAGYU BEEF CECINA

CAVATELLI 680
SHELLFISH RAGOUT, SEA URCHIN

CHITARRA SPAGHETTI 780
SICILIAN RED PRAWN, DATTERINO TOMATO & CITRUS

SCAMPI RISOTTO 780
ACQUERELLO RICE, ROASTED SCAMPI, SCAMPI JUS

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MAIN COURSES

ROASTED KINKI FISH CLAM JUS, BASIL & CONFIT TOMATO	980
BRITTANY BLUE LOBSTER SPICED LOBSTER REDUCTION, BEETROOT & JAPANESE TURNIP	980
LAMB FROM AVEYRON AROMATIC HERBS, BLACK OLIVE & CAPONATA	880
FASSONE TENDERLOIN MILANESE STYLE, TOMA FONDUE & NATURAL JUS	880

MAYURA BEEF FARM

MAYURA SIGNATURE SIRLOIN & BEEF CHEEK MUSHROOM & POTATO PURÉE, RED WINE SAUCE	880
MAYURA SIGNATURE SHORT RIB & TENDERLOIN WHIPPED RATTE POTATO, MADEIRA & PLUM SAUCE	980
BONE-IN RIB-EYE-1200GR (45 MINS) FOR 2 OR MORE TUSCAN STYLE WITH OLIVE OIL, AROMATIC HERBS & SEASONAL VEGETABLES	2980

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DESSERT

TIRAMISÙ

280

CHEF'S SIGNATURE, SERVED WITH CLASSIC "AFFOGATO"

FIGS TART

280

HONEY GELATO, MOSCATO SABAYON

CHOCOLATE & SALTED POPCORN

280

PANNA COTTA, CARAMEL GELATO

HAZELNUT

280

MILLEFOGLIE PIEDMONT "TRILOBATA" HAZELNUT GELATO & TAHITI VANILLA SAUCE

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