

SET LUNCH

APPETIZERS

ROASTED OCTOPUS

MAMMOLE ARTICHOKE, CITRUS DRESSING

OR

RED PRAWN

FREGOLA, BASIL EMULSION, SEAFOOD JUS

OR

CONFIT JAPANESE EGG

(ADD MOP500 FOR ALBA WHITE TRUFFLE)

TOPINAMBUR VELOUTÉ & AUTUMN VEGETABLES

PASTAS

LOBSTER TUBETTI

CRUSTACEAN RAGOUT

OR

TORTELLI DI ZUCCA

(ADD MOP500 FOR ALBA WHITE TRUFFLE)

HANDMADE PUMPKIN RAVIOLI, ALMOND & PARMIGIANO

OR

CHITARRINA TERAMANA

HOMEMADE CHITARRINA, IBERICO PLUMA & VEAL FASSONE, TOMATO SAUCE

780 PER PERSON - 2 COURSES

880 PER PERSON - 3 COURSES

980 PER PERSON - 4 COURSES

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

SET LUNCH

MAINS

LINE CAUGHT SEABASS

ZUCCHINI TROMBETTA, BABY CARROT, SHELLFISH JUS

OR

EEL RISOTTO

ACQUERELLO RICE, SMOKED NAGARA EEL, DASHI & CITRUS FLAVOR

OR

BOLLITO MISTO

(ADD MOP500 FOR ALBA WHITE TRUFFLE)

WAGYU BEEF TONGUE, POULARDE DE BRESSE, VEAL CHEEK, SALSA VERDE

OR

VEAL TENDERLOIN (ADD MOP200)

SEASONAL VEGETABLES, NATURAL JUS

DESSERTS

TIRAMISÙ

CHEF'S SIGNATURE SERVED WITH CLASSIC AFFOGATO

OR

MONTES BIANCO

CHESTNUT GELATO, MARRON GLACE & CHESTNUT CHANTILLY

OR

HAZELNUT

MILLEFOGLIE PIEDMONT "TRILOBATA" HAZELNUT GELATO & TAHITI VANILLA SAUCE

COFFEE OR TEA SERVED WITH OUR SWEETS CAROSELLO

2-GLASS WINE PAIRING 360 PER PERSON

3-GLASS WINE PAIRING 460 PER PERSON

4-GLASS WINE PAIRING 560 PER PERSON

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APPETIZERS

TUNA TARTARE BASIL EMULSION, OSCIETRA CAVIAR	580
CONFIT ABALONE CARPACCIO SWEET PEPPER & SEMI-DRIED TOMATO, OSCIETRA CAVIAR	580
NORMANDY LOBSTER (ADD MOP500 FOR ALBA WHITE TRUFFLE) ARTICHOKE, EGG EMULSION, SALSIFY	680

FRESH HOMEMADE & ARTISANAL PASTA

HOMEMADE TAGLIOLINI ALPS BUTTER, PARMIGIANO REGGIANO, WHITE TRUFFLE	980
CAVATELLI SHELLFISH RAGOUT, SEA URCHIN	680
SCAMPI RISOTTO ACQUERELLO RICE, ROASTED SCAMPI, SCAMPI JUS	780

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MAIN COURSES

BRITTANY BLUE LOBSTER 980
SPICED LOBSTER SAUCE, BEETROOT, JAPANESE TURNIP

LAMB FROM AVEYRON 880
AROMATIC HERBS, BLACK OLIVE & CAPONATA

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

DESSERT

TIRAMISÙ 280
CHEF'S SIGNATURE, SERVED WITH CLASSIC "AFFOGATO"

MONTE BIANCO (ADD MOP500 FOR ALBA WHITE TRUFFLE) 280
CHESTNUT GELATO, MARRON GLACE & CHESTNUT CHANTILLY

HAZELNUT 280
MILLEFOGLIE PIEDMONT "TRILOBATA" HAZELNUT GELATO & TAHITI VANILLA SAUCE

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