

WHITE TRUFFLE MENU

MAYURA CARPACCIO

MAYURA TENDERLOIN, HAZELNUT, EGG EMULSION, WHITE TRUFFLE
2018 LA MARCA DI SAN MICHELE, PASSOLENTO DI JESI RISERVA

HOKKAIDO SCALLOP

CAULIFLOWER PURÉE, MUSHROOM JUS, WHITE TRUFFLE
2022 GAJA, GAIA & REY

HOMEMADE TAGLIOLINI

ALPS BUTTER, PARMIGIANO REGGIANO, WHITE TRUFFLE
2004 & 2016 BOROLI, "VILLERO" BAROLO

FASSONE VEAL TENDERLOIN

"MILANESE" STYLE, AROMATIC CHEESE FONDUE, WHITE TRUFFLE

OR

SUPREME OF CHALLANS DUCK

MANTUA PUMPKIN PURÉE, ROASTED FIGS, WHITE TRUFFLE
2014 MARCHESI ANTINORI, TIGNANELLO (MAGNUM)

MONTE BIANCO

CHESTNUT GELATO, MARRON GLACE & CHESTNUT CHANTILLY
2010 DONNAFUGATA, BEN RYÉ PASSITO DI PANTELLERIA (MAGNUM)

COFFEE OR TEA SERVED WITH OUR SWEETS CAROSELLO

3680 PER PERSON

1680 PER PERSON WITH "PARADISO" WINE PAIRING

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

TRADITIONAL MENU

TUNA TARTARE

BASIL EMULSION, OSCIETRA CAVIAR
2022 GORGHI TONDI, RAJÀH

NORMANDY LOBSTER

ARTICHOKE, EGG EMULSION, SALSIFY
2022 LA COLOMBERA, "IL MONTINO" COLLI TORTONESI

AGNOLOTTI

AROMATIC CHEESE, IBERIC PORK NECK

OR

CAVATELLI

SHELLFISH RAGOUT, SEA URCHIN
2022 ENRICO TOGNI-REBAIOLI, 8½ RISERVA

MAYURA SIGNATURE SIRLOIN & BEEF CHEEK

MANTUA PUMPKIN PURÉE, RED WINE SAUCE

OR

LAMB FROM AVEYRON

AROMATIC HERBS, BLACK OLIVE & CAPONATA
2019 ARGIOLAS, TURRIGA

TIRAMISÙ

CHEF'S SIGNATURE, SERVED WITH CLASSIC "AFFOGATO"
2020 FATTORIA LE PUPILLE, SOLALTO

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

APPETIZERS

TUNA TARTARE 580
BASIL EMULSION, OSCIETRA CAVIAR

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

NORMANDY LOBSTER (ADD MOP500 FOR ALBA WHITE TRUFFLE) 680
ARTICHOKE, EGG EMULSION, SALSIFY

MAYURA CARPACCIO 980
MAYURA TENDERLOIN, HAZELNUT, EGG EMULSION, WHITE TRUFFLE

FRESH HOMEMADE & ARTISANAL PASTA

AGNOLOTTI (ADD MOP500 FOR ALBA WHITE TRUFFLE) 580
AROMATIC CHEESE, IBERICO PORK NECK

CAVATELLI 680
SHELLFISH RAGOUT, SEA URCHIN

HOMEMADE TAGLIOLINI 980
ALPS BUTTER, PARMIGIANO REGGIANO, WHITE TRUFFLE

RISOTTO 980
ACQUERELLO RICE, ALPS BUTTER, PARMIGIANO REGGIANO, WHITE TRUFFLE

SCAMPI RISOTTO 780
ACQUERELLO RICE, ROASTED SCAMPI, SCAMPI JUS

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MAIN COURSES

ROASTED KINKI FISH 980
CLAM JUS, BASIL, CONFIT TOMATO

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

LAMB FROM AVEYRON 880
AROMATIC HERBS, BLACK OLIVE & CAPONATA

FASSONE VEAL TENDERLOIN (ADD MOP500 FOR ALBA WHITE TRUFFLE) 880
"MILANESE" STYLE, TOMA FONDUE, NATURAL JUS

MAYURA BEEF FARM

MAYURA SIGNATURE SIRLOIN & BEEF CHEEK 880
MANTUA PUMPKIN PURÉE, RED WINE SAUCE

MAYURA SIGNATURE SHORT RIB & TENDERLOIN 980
WHIPPED RATTE POTATO, MADEIRA & PLUM SAUCE

BONE-IN RIB-EYE-1200GR (45 MINS) FOR 2 OR MORE 2980
TUSCAN STYLE WITH OLIVE OIL, AROMATIC HERBS & SEASONAL VEGETABLES

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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

CHOCOLATE & SALTED POPCORN 280
CRÈME BRÛLÉE, CARAMEL GELATO

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

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