

TRADITIONAL MENU

TUNA TARTARE

BASIL EMULSION, OSCIETRA CAVIAR
2023 QUINTODECIMO, "EXULTET" FIANO DI AVELLINO

TORTELLINI

PARMA HAM, PARMESAN, VEAL & CHICKEN CONSOMMÉ, MELANOSPORUM TRUFFLE
2018 LA MARCA DI SAN MICHELE, "PASOLENTO" VERDICCHIO DI JESI RISERVA

HOMEMADE TAGLIATELLE

FRESH MOREL MUSHROOMS & GREEN HERBS
2022 ENRICO TOGNI-REBAIOLI, 8½ RISERVA

OR

TRENETTE

JAPANESE SEA URCHIN & SARDINIAN BOTTARGA
2023 GAJA, ROSSJ-BASS

MAYURA SIGNATURE SIRLOIN & BEEF CHEEK

MANTUA PUMPKIN PURÉE, RED WINE SAUCE

OR

BABY LAMB FROM AVEYRON

AROMATIC HERBS, BLACK OLIVE & CAPONATA
2015 CASANOVA DI NERI, "TENUTA NUOVA" BRUNELLO DI MONTALCINO

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

TEMPTATION MENU

MARINATED LANGOUSTINE

HOKKAIDO SEA URCHIN, IMPERIAL OSCIETRA, AMALFI CITRUS SCENT
NV KRUG, 173ÈME ÉDITION BRUT

BRITTANY BLUE LOBSTER

WILD MUSHROOMS & MELANOSPORUM TRUFFLE
2023 GAJA, ROSSJ-BASS

HOMEMADE TAGLIOLINI

ALPS BUTTER, PARMIGIANO REGGIANO & MELANOSPORUM TRUFFLE
2004 BOROLI, "VILLERO" BAROLO RISERVA

OR

CAVATELLI

SHELLFISH RAGOUT, SEA URCHIN
2009 SAN LORENZO, IL SAN LORENZO BIANCO

ROASTED KINKI FISH

CLAM JUS, BASIL, CONFIT TOMATO
2014 FRANCOIS PARENT, CORTON-CHARLEMAGNE GRAND CRU

ROSSINI

FASSONE VEAL TENDERLOIN, FOIE GRAS & MELANOSPORUM TRUFFLE
OR

PIGEON SUPREME

TONKA BEAN SAUCE, PARSNIP, CHERRY & MELANOSPORUM TRUFFLE
2012 SALVIONI, "LA CERBAIOLA" BRUNELLO DI MONTALCINO

BONET PIEMONTESE

AMARETTI COCOA & PIEDMONT HAZELNUT
2019 CHÂTEAU D'YQUEM, SAUTERNES

COFFEE OR TEA SERVED WITH OUR SWEETS CAROSELLO

3580 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

MARINATED LANGOUSTINE 780
HOKKAIDO SEA URCHIN, IMPERIAL OSCIETRA, AMALFI CITRUS SCENT

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

TORTELLINI 780
PARMA HAM, PARMESAN, VEAL & CHICKEN CONSOMMÉ, MELANOSPORUM TRUFFLE

FRESH HOMEMADE & ARTISANAL PASTA

AGNOLOTTI DEL PLIN 680
TRADITIONAL PIEDMONT RAVIOLI, ROASTED VEAL & NATURAL JUS

CAVATELLI 680
SHELLFISH RAGOUT, SEA URCHIN

HOMEMADE TAGLIOLINI 880
ALPS BUTTER, PARMIGIANO REGGIANO & MELANOSPORUM TRUFFLE

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
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BRITTANY BLUE LOBSTER SPICED LOBSTER REDUCTION, BEETROOT, JAPANESE TURNIP	980
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BABY LAMB FROM AVEYRON AROMATIC HERBS, BLACK OLIVE & CAPONATA	980
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ROSSINI FASSONE VEAL TENDERLOIN, FOIE GRAS & MELANOSPORUM TRUFFLE	1080
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MAYURA BEEF FARM

MAYURA SIGNATURE SIRLOIN & BEEF CHEEK MANTUA PUMPKIN PURÉE, RED WINE SAUCE	980
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MAYURA SIGNATURE SHORT RIB & TENDERLOIN WHIPPED RATTE POTATO, MADEIRA & PLUM SAUCE	980
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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"

BONET PIEMONTESE

280

AMARETTI COCOA & PIEDMONT HAZELNUT

AURUM SOUFFLE(20 MINS)

280

ITALIAN ORANGE LIQUOR, ALMOND & ORANGE GELATO

HAZELNUT

280

MILLEFOGLIE PIEDMONT "TRILOBATA" HAZELNUT GELATO & TAHITI VANILLA SAUCE

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