

# TRADITIONAL MENU

## TUNA TARTARE

BASIL EMULSION, OSCIETRA CAVIAR

2022 QUINTODECIMO, "EXULTET" FIANO DI AVELLINO

## TORTELLINI

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

2018 LA MARCA DI SAN MICHELE, "PASSOLENTO" VERDICCHIO DI JESI RISERVA

## HOMEMADE TAGLIOLINI

ALPS BUTTER, PARMIGIANO REGGIANO & MELANOSPORUM TRUFFLE

2022 ENRICO TOGNI-REBAIOLI, 8½ RISERVA

OR

## TRENETTE

JAPANESE SEA URCHIN & SARDINIAN BOTTARGA

2021 QUERCIABELLA, BÀTAR

## MAYURA SIGNATURE SIRLOIN & BEEF CHEEK

MANTUA PUMPKIN PURÉE, RED WINE SAUCE

OR

## BABY LAMB FROM AVEYRON

AROMATIC HERBS, BLACK OLIVE & CAPONATA

2016 FULIGNI, 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, 172ÈME ÉDITION BRUT

## BRITTANY BLUE LOBSTER

WILD MUSHROOMS & MELANOSPORUM TRUFFLE  
2022 GAJA, ROSSJ-BASS

## HOMEMADE TAGLIOLINI

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

OR

## CAVATELLI

SHELLFISH RAGOUT, SEA URCHIN  
2019 EMIDIO PEPE, TREBBIANO D'ABRUZZO

## 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

COFFEE SAUCE, PARSNIP & 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** 980  
ALPS BUTTER, PARMIGIANO REGGIANO & WHITE 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

<b>ROASTED KINKI FISH</b>	980
CLAM JUS, BASIL, CONFIT TOMATO	
<b>BRITTANY BLUE LOBSTER</b>	980
SPICED LOBSTER REDUCTION, BEETROOT, JAPANESE TURNIP	
<b>BABY LAMB FROM AVEYRON</b>	980
AROMATIC HERBS, BLACK OLIVE & CAPONATA	
<b>FASSONE VEAL TENDERLOIN</b>	1080
"MILANESE" STYLE, TOMA FONDUE, NATURAL JUS, ALBA WHITE TRUFFLE	
<b>MAYURA BEEF FARM</b>	
<b>MAYURA SIGNATURE SIRLOIN &amp; BEEF CHEEK</b>	980
MANTUA PUMPKIN PURÉE, RED WINE SAUCE	
<b>MAYURA SIGNATURE SHORT RIB &amp; TENDERLOIN</b>	980
WHIPPED RATTE POTATO, MADEIRA & PLUM SAUCE	
<b>BONE-IN RIB-EYE-1200GR (45 MINS)</b>	2980
FOR 2 OR MORE	
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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