

# SET LUNCH

## APPETIZERS

### VITELLO TONNATO

FASSONE VEAL, CAPERS SAUCE, TUNA BELLY & CELERY  
(ADD MOP300 FOR IMPERIAL OSCIETRA CAVIAR)

OR

### RED PRAWN

FREGOLA, BASIL EMULSION, SEAFOOD JUS

OR

### POACHED TAIYOURAN EGG

MUSHROOMS, PARMIGIANO EMULSION  
(ADD MOP300 FOR MELANOSPORUM BLACK TRUFFLE)  
(ADD MOP500 FOR ALBA WHITE TRUFFLE)

## PASTAS

### LOBSTER TUBETTI

CRUSTACEAN RAGOUT

OR

### AGNOLOTTI DEL PLIN

TRADITIONAL PIEDMONT RAVIOLI, ROASTED BEEF & NATURAL JUS

OR

### HOMEMADE TAGLIATELLE

FRESH MOREL MUSHROOMS & GREEN HERBS  
(ADD MOP300 FOR MELANOSPORUM BLACK TRUFFLE)  
(ADD MOP500 FOR ALBA WHITE TRUFFLE)

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

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## MAINS

### LINE CAUGHT SEABASS

ZUCCHINI TROMBETTA, BABY CARROT, SHELLFISH JUS

OR

### RISOTTO "ALLA MILANESE"

ACQUERELLO RICE, SAFFRON & COTECHINO

OR

### BRASATO AL BAROLO

BRAISED BEEF CHEEK & TONGUE, BAROLO SAUCE & WHIPPED POTATO

OR

### VEAL TENDERLOIN (ADD MOP200)

SEASONAL VEGETABLES, NATURAL JUS

## DESSERTS

### TIRAMISÙ

CHEF'S SIGNATURE SERVED WITH CLASSIC AFFOGATO

OR

### ORANGE & ALMOND

PANNACOTTA

OR

### BONET PIEMONTESE

AMARETTI COCOA & PIEDMONT HAZELNUT

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

580

BASIL EMULSION, OSCIETRA CAVIAR

### MARINATED LANGOUSTINE

780

HOKKAIDO SEA URCHIN, IMPERIAL OSCIETRA, AMALFI CITRUS SCENT

### CONFIT ABALONE CARPACCIO

580

SWEET PEPPER & SEMI-DRIED TOMATO, OSCIETRA CAVIAR

## FRESH HOMEMADE & ARTISANAL PASTA

### HOMEMADE TAGLIOLINI

980

ALPS BUTTER, PARMIGIANO REGGIANO & ALBA WHITE TRUFFLE

### CAVATELLI

680

SHELLFISH RAGOUT, SEA URCHIN

### CHITARRA SPAGHETTI

780

SICILIAN RED PRAWN, DATTERINO TOMATO, CITRUS

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## MAIN COURSES

<b>BRITTANY BLUE LOBSTER</b>	980
SPICED LOBSTER SAUCE, BEETROOT, JAPANESE TURNIP	
<b>BABY LAMB FROM AVEYRON</b>	980
AROMATIC HERBS, BLACK OLIVE & CAPONATA	
<b>MAYURA SIGNATURE SHORT RIB &amp; TENDERLOIN</b>	980
WHIPPED POTATO, RED WINE & PLUM SAUCE	

## DESSERTS

<b>TIRAMISÙ</b>	280
CHEF'S SIGNATURE, SERVED WITH CLASSIC "AFFOGATO"	
<b>BONET PIEMONTESE</b>	280
AMARETTI COCOA & PIEDMONT HAZELNUT	
<b>HAZELNUT</b>	280
MILLEFOGLIE PIEDMONT "TRILOBATA" HAZELNUT GELATO & TAHITI VANILLA SAUCE	

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