

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

SET LUNCH

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 BASIL EMULSION, OSCIETRA CAVIAR	580
MARINATED LANGOUSTINE HOKKAIDO SEA URCHIN, IMPERIAL OSCIETRA, AMALFI CITRUS SCENT	780
CONFIT ABALONE CARPACCIO SWEET PEPPER & SEMI-DRIED TOMATO, OSCIETRA CAVIAR	580

FRESH HOMEMADE & ARTISANAL PASTA

HOMEMADE TAGLIOLINI ALPS BUTTER, PARMIGIANO REGGIANO & ALBA WHITE TRUFFLE	980
CAVATELLI SHELLFISH RAGOUT, SEA URCHIN	680
CHITARRA SPAGHETTI SICILIAN RED PRAWN, DATTERINO TOMATO, CITRUS	780

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MAIN COURSES

BRITTANY BLUE LOBSTER 980

SPICED LOBSTER SAUCE, BEETROOT, JAPANESE TURNIP

BABY LAMB FROM AVEYRON 980

AROMATIC HERBS, BLACK OLIVE & CAPONATA

MAYURA SIGNATURE SHORT RIB & TENDERLOIN 980

WHIPPED POTATO, RED WINE & PLUM SAUCE

DESSERTS

TIRAMISÙ 280

CHEF'S SIGNATURE, SERVED WITH CLASSIC "AFFOGATO"

BONET PIEMONTESE 280

AMARETTI COCOA & PIEDMONT HAZELNUT

HAZELNUT 280

MILLEFOGLIE PIEDMONT "TRILOBATA" HAZELNUT GELATO & TAHITI VANILLA SAUCE

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