

TRADITIONAL MENU

TUNA TARTARE

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

TORTELLINI

PARMA HAM, PARMESAN, VEAL & CHICKEN CONSOMMÉ, MELANOSPORUM TRUFFLE
2020 VILLA BUCCI, VERDICCHIO DEI CASTELLI DI JESI RISERVA

HOMEMADE TAGLIATELLE

WAGYU BEEF CHEEK & WAGYU BEEF CECINA
2020 PIETRADOLCE, FEUDO DI MEZZO ETNA ROSSO

OR

TRENETTE

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

MAYURA SIGNATURE SIRLOIN & BEEF CHEEK

CARROT PURÉE, RED WINE SAUCE

OR

CAMPIDANESE STYLE BABY LAMB

RATTE POTATO, "MIRTO" SAUCE & ARTICHOKE
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

TEMPTATION MENU

WHITE ASPARAGUS

YOGHURT, PANNA COTTA & OSCIETRA CAVIAR

NV KRUG, 173ÈME ÉDITION BRUT

RED ABALONE

TOPINAMBUR, EGG EMULSION & MELANOSPORUM TRUFFLE

2021 CANTINA TERLAN, NOVA DOMUS RISERVA

HOMEMADE TAGLIOLINI

SPRING VEGETABLES & MELANOSPORUM TRUFFLE

2019 G.B BURLOTTO, "CANNUBI" BAROLO

ROASTED KINKI FISH

CLAM JUS, BASIL, CONFIT TOMATO

2022 MONGAKU VALLEY WINERY, TOCHI

MAYURA TENDERLOIN

RADICCHIO TARDIVO & NATURAL JUS

2014 TENUTA DI TRINORO (MAGNUM)

OR

BRITTANY BLUE LOBSTER

WILD MUSHROOMS & MELANOSPORUM TRUFFLE

2009 SAN LORENZO, IL SAN LORENZO BIANCO

STRAWBERRY MELBA

VANILLA CREAM, CARAMELIZED ALMOND & STRAWBERRY GELATO

GIANDUJA

GIANDUJA GELATO & HAZELNUT CREAM

"DOLCEZZA RAPSODIA"

COFFEE OR TEA SERVED WITH OUR SWEETS CAROSELLO

3280 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-DRIED TOMATO, OSCIETRA CAVIAR

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

FRESH HOMEMADE & ARTISANAL PASTA

RAVIOLI 680
DATTERINO TOMATO, BUFFALO MOZZARELLA

CAVATELLI 680
SHELLFISH RAGOUT, SEA URCHIN

HOMEMADE TAGLIOLINI 880
SPRING VEGETABLES & 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 980
CLAM JUS, BASIL, CONFIT TOMATO

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

CAMPIDANESE STYLE BABY LAMB 980
RATTE POTATO, "MIRTO" SAUCE & ARTICHOKE

ROSSINI 1080
FASSONE VEAL TENDERLOIN, FOIE GRAS & MELANOSPORUM TRUFFLE

MAYURA BEEF FARM

MAYURA SIGNATURE SIRLOIN & BEEF CHEEK 980
CARROT 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"

STRAWBERRY MELBA 280
VANILLA CREAM, CARAMELIZED ALMOND & STRAWBERRY GELATO

AURUM SOUFFLE(20 MINS) 280
ITALIAN ORANGE LIQUOR, ALMOND & ORANGE GELATO

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