

SET LUNCH

APPETIZERS

VITELLO TONNATO

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

OR

FREGOLA SARDA

SARDINIAN FREGOLA, BASIL, BABY SQUID & RED PRAWN

OR

WHITE ASPARAGUS

EGG EMULSION & BABY LEEK
(ADD MOP300 FOR 5J JABUGO DE BELLOTA)

PASTAS

MALLOREDDUS SARDI

HOMEMADE GNOCCHETTI, ROCK LOBSTER & SEAFOOD JUS

OR

RAVIOLI

DATTERINO TOMATO, BUFFALO MOZZARELLA

OR

HOMEMADE TAGLIATELLE

WAGYU BEEF CHEEK & WAGYU BEEF CECINA

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

BABY EGGPLANT, SHELLFISH JUS
(ADD MOP300 FOR MELANOSPORUM BLACK TRUFFLE)

OR

RISOTTO

WILD JAPANESE MUSHROOM & MOREL
(ADD MOP300 FOR MELANOSPORUM BLACK TRUFFLE)

OR

CAMPIDANESE STYLE BABY LAMB

RATTE POTATO, "MIRTO" SAUCE & ARTICHOKE

OR

VEAL TENDERLOIN (ADD MOP200)

SEASONAL VEGETABLES, NATURAL JUS

DESSERTS

GIANDUJA TART

HAZELNUT CREAM & CHOCOLATE GELATO

OR

PARDULAS

RICOTTA TART & LEMON GELATO

OR

STRAWBERRY MELBA

VANILLA CREAM, CARAMELIZED ALMOND & STRAWBERRY GELATO

COFFEE OR TEA SERVED WITH OUR SWEETS CAROSELLO

2-GLASS WINE PAIRING 380 PER PERSON

3-GLASS WINE PAIRING 480 PER PERSON

4-GLASS WINE PAIRING 580 PER PERSON

ALL PRICES ARE IN MOP AND SUBJECT TO 10% SERVICE CHARGE

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, "PASSOLENTO" VERDICCHIO DI JESI RISERVA

HOMEMADE TAGLIATELLE

WAGYU BEEF CHEEK & WAGYU BEEF CECINA
2022 ENRICO TOGNI-REBAIOLI, 8½ RISERVA

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
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

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 & MELANOSPORUM TRUFFLE	880
CAVATELLI SHELLFISH RAGOUT, SEA URCHIN	680
CHITARRA SPAGHETTI SICILIAN RED PRAWN, DATTERINO TOMATO, CITRUS	780

MAIN COURSES

BRITTANY BLUE LOBSTER SPICED LOBSTER SAUCE, BEETROOT, JAPANESE TURNIP	980
CAMPIDANESE STYLE BABY LAMB RATTE POTATO, "MIRTO" SAUCE & ARTICHOKE	980
MAYURA SIGNATURE SHORT RIB & TENDERLOIN WHIPPED POTATO, RED WINE & PLUM SAUCE	980

ALL PRICES ARE IN MOP AND SUBJECT TO 10% SERVICE CHARGE

DESSERTS

TIRAMISÙ

CHEF'S SIGNATURE, SERVED WITH CLASSIC "AFFOGATO"

280

STRAWBERRY MELBA

VANILLA CREAM, CARAMELIZED ALMOND & STRAWBERRY GELATO

280

HAZELNUT

MILLEFOGLIE PIEDMONT "TRILOBATA" HAZELNUT GELATO & TAHITI VANILLA SAUCE

280

ALL PRICES ARE IN MOP AND SUBJECT TO 10% SERVICE CHARGE