

TRADITIONAL MENU

TUNA TARTARE

BASIL EMULSION, OSCIETRA CAVIAR
2022 PIETRACUPA, FIANO DI AVELLINO

TORTELLINI

PARMA HAM, PARMESAN, VEAL & MUSHROOM CONSOMMÉ
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

CAVATELLI

SHELLFISH RAGOUT, SEA URCHIN
2023 GAJA, ROSSJ-BASS

FASSONE

VEAL TENDERLOIN, LEEK, MORELS, NATURAL JUS
2020 ARGIOLAS, TURRIGA

OR

WILD TURBOT

CELERY ROOT, BABY TURNIP & SMOKED PIKE ROE
2019 DAMIJAN PODVERSIC, RIBOLLA GIALLA

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

CONFIT ABALONE CARPACCIO

SWEET PEPPER & SEMI-DRIED TOMATO, OSCIETRA CAVIAR
NV KRUG, 173ÈME ÉDITION BRUT

NORMANDY LOBSTER

JAPANESE MUSHROOM & MILK FOAM
2021 CANTINA TERLAN, NOVA DOMUS RISERVA

LINGUINE

MEDITERRANEAN FLAVORS & OTORO TUNA
2009 SAN LORENZO, IL SAN LORENZO BIANCO

ROASTED KINKI FISH

CLAM JUS, BASIL, CONFIT TOMATO
2022 MONGAKU VALLEY WINERY, TOCHI

MAYURA TENDERLOIN

RADICCHIO TARDIVO & NATURAL JUS
2017 DAL FORNO ROMANO, AMARONE DELLA VALPOLICELLA

OR

BABY LAMB FROM AVEYRON

AROMATIC HERBS, BLACK OLIVE & CAPONATA
2017 GIUSEPPE MASCARELLO, "MONPRIVATO" BAROLO

SGROPPINO

LEMOM SORBET, MILK 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 580
PARMA HAM, PARMESAN, VEAL & MUSHROOM CONSOMMÉ

FRESH HOMEMADE & ARTISANAL PASTA

RAVIOLI 680
DATTERINO TOMATO, BUFFALO MOZZARELLA

CAVATELLI 680
SHELLFISH RAGOUT, SEA URCHIN

HOMEMADE TAGLIATELLE 680
WAGYU BEEF CHEEK & WAGYU BEEF CECINA

CHITARRA SPAGHETTI 780
SICILIAN RED PRAWN, DATTERINO TOMATO, CITRUS

SCAMPI RISOTTO 780
ACQUERELLO RICE, ROASTED SCAMPI, SCAMPI JUS

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

MAIN COURSES

ROASTED KINKI FISH 980
CLAM JUS, BASIL, CONFIT TOMATO

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

BABY LAMB FROM AVEYRON 980
AROMATIC HERBS, BLACK OLIVE & CAPONATA

FASSONE 980
VEAL TENDERLOIN, LEEK, MORELS, NATURAL JUS

MAYURA BEEF FARM

MAYURA SIGNATURE SIRLOIN & BEEF CHEEK 980
CARROT PURÉE, RED WINE SAUCE & MOREL MUSHROOM

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

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

DESSERT

TIRAMISÙ 280
CHEF'S SIGNATURE, SERVED WITH CLASSIC "AFFOGATO"

RASPBERRY 280
VANILLA CREAM & LEMON CAKE

BANANA SOUFFLÉ (20 MINS) 280
CHOCOLATE GANACHE, VANILLA GELATO

BABÀ NAPOLETANO 280
FRESH CREAM, BERRIES SALAD & DON PAPA RUM

MANGO 280
MOSCATO SABAYON, ELDER FLOWER JELLY

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