

# SET LUNCH

## APPETIZERS

### VITELLO TONNATO

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

OR

### FREGOLA SARDA

SARDINIAN FREGOLA, BASIL & RED PRAWN

OR

### POLPO

OCTOPUS, MEDITERRANEAN FLAVORS & VEGETABLE JUS

## PASTAS

### CALAMARATA DI GRAGNANO

NEAPOLITAN TUBE PASTA, COCKLES, SQUID & JAPANESE MUSSELS

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

### BRANZINO

SARDINIAN SEABASS, TOMATO SAUCE & GAETA OLIVES

OR

### RISOTTO

WILD JAPANESE MUSHROOM & MOREL

OR

### BABY LAMB FROM AVEYRON

AROMATIC HERBS, BLACK OLIVE & CAPONATA

OR

### VEAL TENDERLOIN (ADD MOP200)

SEASONAL VEGETABLES, NATURAL JUS

## DESSERTS

### GIANDUJA TART

HAZELNUT CREAM & CHOCOLATE GELATO

OR

### BABÀ NAPOLETANO

FRESH CREAM, BERRIES SALAD & DON PAPA RUM

OR

### MANGO

MOSCATO SABAYON, ELDER FLOWER JELLY

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  
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 ARGIOLOS, 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

## APPETIZERS

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

## FRESH HOMEMADE & ARTISANAL PASTA

<b>HOMEMADE TAGLIATELLE</b> WAGYU BEEF CHEEK & WAGYU BEEF CECINA	680
<b>CAVATELLI</b> SHELLFISH RAGOUT, SEA URCHIN	680
<b>CHITARRA SPAGHETTI</b> SICILIAN RED PRAWN, DATTERINO TOMATO, CITRUS	780

## MAIN COURSES

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

### BABÀ NAPOLETANO

FRESH CREAM, BERRIES SALAD & DON PAPA RUM

280

### MANGO

MOSCATO SABAYON, ELDER FLOWER JELLY

280

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