

Traditional Menu

Tuna Tartare

basil emulsion, oscietra caviar
2022 pietracupa, fiano di avellino

Hokkaido Scallop

japanese mushroom ragout & milk foam
2020 villa bucci, verdicchio dei castelli di jesi riserva

Homemade Pappardelle

miéral duck ragout, foie gras & smoked duck ham
2022 enrico togni-rebaioli, 8½ riserva

or

Cavatelli

shellfish ragout, sea urchin
2016 vadopivec

Mayura Striploin

leek, termite mushroom, natural jus
2020 argiolas, turriga

or

Baby Lamb from Aveyron

aromatic herbs, black olive & caponata
2019 il colle di carli, 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

Temptation Menu

Marinated Langoustine

hokkaido sea urchin, imperial oscietra, amalfi citrus scent
nv krug, 173ème édition brut

Tortellini

parma ham, parmigiano, mushroom consommé & melanosporum truffle
2023 maison des saules, sous les grands pres

Homemade Tagliolini

parmigiano, alps butter & melanosporum truffle
2018 comm. g.b. burlotto, verduno

Roasted Kinki Fish

clam jus, basil, confit tomato
2014 nicolas joly, coulee de serrant monopole

Rossini

fassone tenderloin, spinach, foie gras & melanosporum truffle
2014 tua rita, redigaffi

or

Wild Turbot

celery root, baby turnip & smoked pike roe & melanosporum truffle
2023 gaja, gaia & rey

Grué Cacao Cannelloni

flourless cake, p125 sorbet
"dolcezza rapsodia"

coffee or tea served with our sweets carosello

3580 per person

1880 per person with "paradiso" 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
Tortellini parma ham, parmigiano, mushroom consommé & melanosporum truffle	780

Fresh Homemade & Artisanal Pasta

Ravioli del Mugello homemade ravioli, pecorino, potato, tuscan butter & sage	680
Cavatelli shellfish ragout, sea urchin	680
Homemade Pappardelle miéral duck ragout, foie gras & smoked duck ham	680
Homemade Tagliolini parmigiano, alps butter & melanosporum truffle	880
Chitarra Spaghetti sicilian red prawn, datterino tomato, citrus	780
Scampi Risotto acquerello rice, roasted scampi, scampi jus	780

Main Courses

Wild Turbot celery root, baby turnip & smoked pike roe	980
Brittany Blue Lobster spiced lobster reduction, beetroot, japanese turnip	980
Baby Lamb from Aveyron aromatic herbs, black olive & caponata	980
Rossini fassone tenderloin, spinach, foie gras & melanosporum truffle	1280

Mayura Beef Farm

Mayura Signature Sirloin & Beef Cheek carrot purée, red wine sauce & termite mushroom	980
Mayura Signature Short Rib & Tenderloin whipped ratte potato, madeira & plum sauce	980
Bone-in Rib-Eye-1200gr (45 mins, for 2 or more) tuscan style with olive oil, aromatic herbs & seasonal vegetables	2980

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Dessert

Tiramisù

chef's signature, served with classic "affogato"

280

Grué Cacao Cannelloni

flourless cake, p125 sorbet

280

Banana Soufflé (20 mins)

chocolate ganache, vanilla gelato

280

Babà Napoletano

fresh cream, berries salad & don papa rum

280

Mango

moscato sabayon, elder flower jelly

280