

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

Cacciucco alla Livornese

livorno style seafood soup & datterino tomato

Pastas

Lobster Tubetti

crustacean ragout

or

Ravioli del Mugello

homemade ravioli, pecorino, potato, tuscan butter & sage
(add mop300 for black truffle)

or

Homemade Pappardelle

miéral duck ragout, foie gras & smoked duck ham
(add mop300 for black truffle)

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 mushroom & aromatic cheese

(add mop300 for black truffle)

or

Tagliata di Manzo

wagyu rump cap, ruchetta salad, parmigiano reggiano & aged balsamic

(add mop300 for black truffle)

or

Veal Tenderloin (add mop200)

seasonal vegetables, natural jus

(add mop300 for black truffle)

Desserts

Castagnaccio

chestnuts, pine nuts & raisins

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

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

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 parmigiano, alps butter & 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
Rossini fassone tenderloin, spinach, foie gras & melanosporum truffle	1280
Mayura Signature Short Rib & Tenderloin whipped potato, red wine & plum sauce	980

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