



## 8 COURSE DEGUSTATION

*Welcome Bites*

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### **“Macelleria Oberto” Fassone Tartare**

marinated spinach, aromatic consommé, 8 ½ selection caviar

*NV Ca' del Bosco “Prestige”, Lombardia*

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### **Mazara Red Prawn**

coral cocktail sauce, delicate garden leaves

*2017 Centopassi “Terre di Giabbascio”, Sicilia*

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### **Artisanal Spaghetti “Pastificio Gentile”**

Norwegian live king crab, Amalfi lemon, basil

*2016 Quintodecimo “Giallo d’Arles” Greco di Tufo, Campania*

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### **Homemade Tagliolini**

24 months “Parmigiano Reggiano”, butter, Melanosporum black truffle

*2008 Castello di Ama Chianti Classico, Toscana*

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### **Brittany Blue Lobster**

glazed turnips, cauliflower and saffron purée, lemon scented jus

*2017 Schloss Gobelsberg, Renner 1er Cru, Kamptal*

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### **M9 “Mayura” Signature Sirloin**

over oak charcoal, kohlrabi, spinach, natural jus

*2013 Cianfagna “Sator” Tintilia, Molise*

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### **Pre-dessert**

*fresh citrus, mandarin foam and granita*

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### **Lemon Delight**

lemon and vanilla cream, genoise sponge, lemon semifreddo

*Silvio Carta Limoncello, Sardegna*

2280 per person for food menu

*Additional 900 for wine pairing*

*premium wine pairing available upon request additional 1800*

*Availability until 22:00*

*All prices in MOP are subject to 10% service charge*