



Dessert

Montebianco	158
candied cacao nibs, chocolate sauce, hazelnut meringue	
<i>Suggested with Quinta do Vallado "Tawny" 20 Years Old Port, Douro</i>	<i>190</i>
Chocolate Soufflé	158
(preparation 20 minutes)	
vanilla gelato, vanilla sauce, crumble	
<i>Suggested with Gonzalez Byass, Pedro Ximénez, Jerez</i>	<i>190</i>
"Pink Lady" Apple Tart	158
(preparation 15 minutes)	
apple caramel, fior di latte gelato	
<i>Suggested with 2016 Domaine Yves Cuilleron, "Les Ayguets", Rhône</i>	<i>270</i>
Tiramisu	158
mascarpone in 4 textures, chocolate tuile	
<i>Suggested with Gonzalez Byass, Pedro Ximénez, Jerez</i>	<i>190</i>
Hazelnut and Truffle Roll	398
hazelnut cream and crisp, truffle gelato, Alba white truffle	
<i>Suggested with 2007 Antonio Roncolato "IL Fiore" Recioto di Soave</i>	<i>300</i>

Cheese

Artisanal Italian Cheese Selection	228
served with homemade compotes	
<i>Suggested with 2014 Antinori "Muffato della Sala", Umbria</i>	<i>250</i>
<i>Blandy's "Colheita 1995" Verdelho, Madeira</i>	<i>250</i>

All prices in MOP are subject to 10% service charge