



Main Courses

Amadai	588
turnip tops, garlic and anchovy sauce	
Brittany Blue Lobster	688
glazed turnips, cauliflower and saffron purée, lemon scented jus	
“Mayura” Signature Tenderloin & Short Rib	588
roasted vegetables, red wine and plum sauce	
Aveyron Lamb	588
topinambour in different textures, spring onion, natural lamb jus	
Yellow Chicken from “Landes”	780
braised savoy cabbage, leek purée, Melanosporum black truffle	
M9 “Infinite” Bone-in Rib-Eye – 1300g (preparation 45 minutes) for two or more	1,888
Tuscan style with olive oil, aromatic herbs, seasonal vegetables	

All prices in MOP are subject to 10% service charge