



Main Courses

Brittany Blue Lobster	598
leek emulsion, cauliflower, lobster and aged barolo vinegar sauce	
Line Caught Turbot	688
broccolini, taggiasca olive and fish jus emulsion	
Veal Chop Milanese Style for one or two	588
large crispy breaded veal chop, Sicilian tomato salad, red endive with traditional balsamic vinegar	
“Mayura” Signature Tenderloin & Short Rib	588
roasted vegetables, red wine and plum sauce	
Aveyron Lamb	588
spring green vegetables, light buffalo cheese fondue, natural lamb jus	
“Mayura” Bone-in Rib-Eye – 1300g (preparation 45 minutes) for two or more	1,580
Tuscan style with olive oil, aromatic herbs, seasonal vegetables	

All prices in MOP are subject to 10% service charge