

MENU COLLEZIONI

TUNA TARTARE

BASIL EMULSION, OSCIETRA CAVIAR
2022 MARCO DE BARTOLI, PIETRA NERA

BLUE LOBSTER

WILD MUSHROOMS, "MELANOSPORUM" BLACK TRUFFLE
2019 SANTA BARBARA, TARDIVO MA NON TARDO VERDICCHIO DEI CASTELLI DI JESI

CAVATELLI

HANDMADE FRESH PASTA, SEAFOOD RAGOUT, SEA URCHIN
2021 GIROLAMO RUSSO, A RINA ETNA ROSSO

OR

TAGLIATELLE (ADD MOP300)

CLASSIC WITH ALPS BUTTER, "MELANOSPORUM" BLACK TRUFFLE
2019 BROVIA BAROLO

FASSONE BEEF (ADD MOP300 FOR BLACK TRUFFLE)

"MILANESE", CRISPY BREAD, BRAISED WINTER MUSHROOM, CHEESE FONDUE, VEAL JUS
2015 CORTONESI, LA MANNELLA, BRUNELLO DI MONTALCINO

OR

SUPREME OF PIGEON

TASMANIAN CHERRY, FOIE GRAS
2019 ARGOLAS, TURRIGA

TIRAMISÙ

CHEF'S SIGNATURE, SERVED WITH CLASSIC "AFFOGATO"
2022 MARCO DE BARTOLI, BUKKURAM PASSITO DI PANTELLERIA

COFFEE OR TEA SERVED WITH OUR SWEETS CAROSELLO

2680 PER PERSON

980 PER PERSON WITH WINE PAIRING

ALL PRICES IN MOP ARE SUBJECT TO 10% SERVICE CHARGE

APPETIZER

TUNA TARTARE 530
BASIL EMULSION, OSCIETRA CAVIAR

CONFIT ABALONE CARPACCIO 530
SWEET PEPPER & SEMI-DRIED TOMATO, OSCIETRA CAVIAR

CLASSIC BROTH 580
VEAL & HAM AGNOLOTTI, "MELANOSPORUM" BLACK TRUFFLE

MARINATED LANGOUSTINE 680
SEA URCHIN, OSCIETRA CAVIAR, ORANGE CHANTILLY

FRESH HOMEMADE & ARTISANAL PASTA

TAGLIATELLE 880
CLASSIC WITH ALPS BUTTER, "MELANOSPORUM" BLACK TRUFFLE

CAVATELLI 620
HANDMADE FRESH PASTA, SEAFOOD RAGOUT, SEA URCHIN

SCAMPI RISOTTO 780
CONFIT SICILIAN LEMON, SCAMPI JUS

CHITARRA SPAGHETTI 780
SICILIAN RED PRAWN, DATTERINO TOMATO & CITRUS

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MAIN COURSE

BLUE LOBSTER SPICED LOBSTER SAUCE, BEETROOT	980
KINKI FISH ROASTED, CLAM JUS, BASIL & CONFIT TOMATO	880
BABY LAMB FROM AVEYRON AROMATIC HERBS, BLACK OLIVES & CAPONATA	720
MAYURA BEEF TENDERLOIN "SIGNATURE SERIES" CHARCOAL ROASTED, BRAISED SHORT-RIBS, MASHED POTATO, BEEF JUS	880
MAYURA RIBEYE (45 MIN) FOR 2 OR MORE CHAR-GRILLED "TAGLIATA", OLIVE OIL, SEASONAL VEGETABLES SIDES	2480

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DESSERT

TIRAMISÙ 280
CHEF'S SIGNATURE, SERVED WITH CLASSIC "AFFOGATO"

STRAWBERRY 280
WHIPPED VANILLA CHANTILLY, MERINGUES, HIBISCUS SAUCE

LIMONCELLO SOUFFLÉ (20 MIN) 280
CITRUS SALAD & LEMON GELATO

CHERRIES 280
MASCARPONE CREAM, PISTACHIO GELATO

PEAR TART (20 MIN) FOR 2 OR MORE 520
PUFF PASTRY, ALMOND FRANGIPANE, CONFIT PEAR, VANILLA GELATO

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