

8 ½

LUNCH EXPERIENCE

Welcome Bites

Appetizer

Poached “Taiouran” Egg

morel mushrooms, Iberico ham, parmigiano reggiano

NV Ca' del Bosco “Prestige”, Lombardia

OR

Marinated Red Prawn Carpaccio

tomato extract, pickled cedar, 8 ½ selection caviar

2017 Centopassi “Cataratto”, Sicilia

Pasta

Artisanal Linguine “Pastificio Gentile”

Norwegian king crab, spring onions, Amalfi lemon

2014 Fattoria San Lorenzo “Campo delle Oche” Verdicchio dei Castelli di Jesi, Marche

OR

Homemade Tagliatelle “Puttanesca”

slow cooked tomato sauce, anchovy, taggiasca olive, Pantelleria capers

2015 Felsina “Berardenga” Chianti Classico, Toscana

Main Course

Wagyu Beef Tenderloin

organic green asparagus, roasted vegetables, natural beef jus

2013 Cianfagna “Sator” Tintilia, Molise

OR

Line Caught Sea Bass

broccolini, taggiasca olive and fish jus emulsion

2013 Vie di Romans “Piere” Sauvignon Blanc, Friulia Venezia Giulia

Dessert

Fine Cheese Selection From Our Aging Cellar

served with homemade compotes

(additional 68 mop)

2014 Antinori “Muffato della Sala”, Umbria

OR

Hazelnut Roll

cherry and balsamic vinegar compote, vanilla anglaise

Frangelico “on the rocks”, Piemonte

coffee or tea

served with homemade petit four

Appetizer + Pasta + Dessert	488
Appetizer + Main + Dessert	588
Appetizer + Pasta + Main + Dessert	788
Wine Pairing 3 courses / 4 courses	350 / 450

All prices in MOP are subject to 10% service charge