



Appetizers

Seared Mediterranean Scampi	388
served lukewarm with apple jelly, Hokkaido sea urchin, crustacean sabayon	
“Macelleria Oberto” Fassone Veal Tartare	388
potatoes in different textures, aromatic veal broth, Kaluga caviar	
“Mayura” Wagyu Shoulder Cut	398
Sicilian “perlina” eggplant, traditional balsamic vinegar, rice crisp, Kaluga caviar	
Marinated Japanese Tuna	398
yuzu and tofu emulsion, Kaluga caviar	

Pasta

Burrata Cheese Ravioli	268
black olive, eggplant sauce, cherry tomato, basil	
Hand Crafted Veal & Mushroom “Cappelletti”	298
aromatic mushroom consommé, Melanosporum black truffle	
Artisanal Linguine “Pastificio Gentile”	428
Hokkaido sea urchin, Mediterranean herbs, lemon olive oil	
Artisanal Spaghetti “Pastificio Gentile”	428
Sicilian red prawns, Mediterranean herbs	
Homemade Tagliolini	528
butter, parmesan, black truffle emulsion, Melanosporum black truffle	

All prices in MOP are subject to 10% service charge