

8 ½

LUNCH EXPERIENCE

Amuse bouche

Appetizer

Scallop & Black Truffle Toast
roasted artichokes, sunchoke puree

Ferrari, "Perlé" Chardonnay 2010, Trentino Alto Adige

OR

"Mayura" Wagyu Shoulder Cut
Sicilian "perlina" eggplant, traditional balsamic vinegar, rice crisp

Principe Pallavicini, "Amarasco" Cesanese 2014

Pasta

Homemade Tagliolini
butter, parmesan, black truffle emulsion, Melanosporum black truffle
(additional 200 mop)

Mastrojanni, Brunello di Montalcino 2012, Tuscany

OR

Artisanal Linguine "Pastificio Gentile"

Alaskan king crab, Mediterranean herbs

Borgo Del Tiglio, Collio Friulano 2015, Friuli

Main Course

Confit Patagonian Toothfish
eggplant and confit tomato, natural fish jus, aromatic herbs oil

Tenuta delle Terre Nere, "Santo Spirito" Etna Bianco 2016, Sicily

OR

"Macelleria Oberto" Fassone Veal Tenderloin

in crisp bread, parmigiano reggiano cheese fondue, summer vegetables

La Bastide Saint Dominique, Châteauneuf-du-Pape 2015, Rhône Valley

Dessert

Strawberry Sabayon
amaou strawberries, moscato d'Asti jelly, strawberry sorbet

Saracco, Moscato d' Asti 2017, Piedmont

OR

Fine Cheese Selection From Our Aging Cellar

served with homemade compotes

Donnafugata, "Ben Ryé" Passito di Pantelleria 2015, Sicily

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