

Christmas Dinner

25th December 2017

Amuse Bouche



Tonno Vitellato

Bluefin Tuna Crudo, Veal Reduction, Anchovies and Caper Sauce



Asparagi e Trota Salmonata

Green Asparagus, House-smoked Salmon Trout, Puffed Barley



Tortelli Mantovani

Pumpkin and Amaretti Tortelli, Aged Parmigiano Fondue, Crispy Sage



Tacchino e Fegato Grasso

Turkey and Foie Gras Roll, Parma Ham, Artichoke Cream

OR

Merluzzo e Riccio di Mare

Pan Seared Black Cod, Sea Urchin Sabayon, Baby Fennel



Semifreddo al Panettone

Panettone Frozen Parfait, Mascarpone Mousse, Salted Cacao Crumble



Coffee or Tea

\$118++

Price is subjected to 10% service charge and prevailing government taxes