

Christmas Lunch

1 – 24th December, \$58⁺⁺per guest

ANTIPASTI

Burrata Cheese with Celery Puree and Black Truffle Pearls

Or

Classic Beef Tartar with Mixed Herbs Dressing

Or

Thick and Creamy Pumpkin Soup with
Pan Fried Crab Meat in Aglio Olio and Chili

PASTA

Angel Hair in Prosecco-Chive Olive Oil Sauce and Avruga Caviar

Or

Homemade Baked Lasagna with Turkey Ragout
in Sweet Corn Sauce

MAIN COURSE

Roasted Fresh Pork Paprika Sausage and Prawns,
Cauliflower Rosti Timbale

Or

Baked Porcini Mushroom Cake, Black Truffle Sauce

Or

Slow-Cooked Deboned Lamb Shank
Served with Carrots Cumin Puree

DOLCI

Gratinated Open Flame Provola Cheese
Served with Red Wine Black Figs

Or

Pure 85% Venezuelan Dark Chocolate
Single Origin in a Cube Mint Pesto Sauce

Or

Honey Beetroot Cake with Caramelized Espresso Sauce

Christmas Dinner

1- 24th December, \$128⁺⁺per guest

ANTIPASTI

Burrata Cheese with Celery Puree and Black Truffle Pearls

Or

Classic Beef Tartar with Mixed Herbs Dressing

SOUP

Thick and Creamy Pumpkin Soup with
Pan Fried Crab Meat in Aglio Olio and Chili

PASTA

Angel Hair in Prosecco-Chive Olive Oil Sauce and Avruga Caviar

Or

Homemade Baked Lasagna with Turkey Ragout
in Sweet Corn Sauce

PRIMI

Baked Porcini Mushroom Cake, Black Truffle Sauce

MAIN COURSE

Roasted Fresh Pork Paprika Sausage and Prawns,
Cauliflower Rosti Timbale

Or

Slow-Cooked Deboned Lamb Shank
Served with Carrots Cumin Puree

DOLCI

Pure 85% Venezuelan Dark Chocolate
Single Origin in a Cube Mint Pesto Sauce

Or

Honey Beetroot Cake with Caramelized Espresso Sauce

Christmas Lunch

25th December Lunch only \$78⁺⁺per guest

ANTIPASTI

Burrata Cheese with Celery Puree and Black Truffle Pearls

Or

Classic Beef Tartar with Mixed Herbs Dressing

Or

Thick and Creamy Pumpkin Soup with
Pan Fried Crab Meat in Aglio Olio and Chili

PASTA

Angel Hair in Prosecco-Chive Olive Oil Sauce and Avruga Caviar

Or

Homemade Baked Lasagna with Turkey Ragout
in Sweet Corn Sauce

On trolley

Porchetta

Truffle Honey Baked Ham

Roasted Whole Rib Eye with Mustard
with Roasted Potato Ratte and Grilled Asparagus

DOLCI

Warm Panettone Cake Mascarpone Sauce

Or

Pure 85% Venezuelan Dark Chocolate
Single Origin in a Cube Mint Pesto Sauce

Or

Honey Beetroot Cake with Caramelized Espresso Sauce