



Christmas table d'hôte menu

24 & 25 December 2016

antipasti

trota – arancia – rapanelli – uova di trota – yogurt

8 hours marinated fjord trout, orange and red radish salad, trout roe, yogurt sauce

burrata – pomodori – basilico

Italian 'burrata' from Andria, heirloom tomatoes, fresh basil

fegato – pera – frutti di bosco – cioccolato

pan-seared foie gras, sous-vide pear, berry compote, grated chocolate

calamari – gamberi – alici

deep fried calamari, prawns, anchovies

primi

casarecce – frutti di mare – bottarga

house-made 'casarecce' with fresh tomatoes and seafood
cod, octopus, scallop, crab, grated 'bottarga'

risotto – funghi – timo

signature 'acquerello risotto' with seasonal 'porcini' mushrooms, fresh thyme

secondi

manzo – sedano rapa – funghi

sous-vide 150days grain fed Black Angus beef tenderloin
celery root purée, glazed mushrooms

branzino – peperonata – Porto

oven-baked Italian sea bass, 'sweet peperonata', Port wine reduction

dolci

Christmas Dessert Bar

featuring a bountiful spread of traditional and contemporary Italian desserts and pastries
house-made tiramisu', profiteroles, assorted macarons, 'panna cotta'
traditional 'panettone', Christmas log cake, 'cantucci'
Christmas cookies, meringue, mixed berry 'crostata'

Additional Supplements

ostriche

½ dozen seasonal oysters 24

zuppa di pesce

fresh seafood soup with lobster, clams, snapper, prawns, mussels 28

3-courses - **88** (antipasti, primi or secondi and dolci)

4-courses - **98** (antipasti, primi, secondi and dolci)

All prices are subject to 10% service charge and prevailing government taxes