

Christmas 2018

TABLE D'HÔTE DINNER MENU | 24 & 25 DECEMBER

antipasti

salmone – pino – cachi – noci

pine-smoked salmon, persimmon, walnuts

burratina – pomodori – gazpacho – semi di basilico

fresh 'burratina' cheese from 'Andria', fresh tomato
basil oil, olive oil, basil seeds, gazpacho

fegato grasso d'anatra – torrone – melograno

foie gras terrine, nougats, pomegranate

porcini – parmigiano – uovo

parmesan cheese and porcini mushroom cream, poached egg, parmesan crumble

primi

scampi – verza – amaretto – bottarga – mandarino

scampi and amaretto biscuit bottoni ravioli, cabbage cream
cured grey mullet roe, candied tangerine

gnocchi – barbabietola – gorgonzola – noci

potato 'gnocchi', beetroot purée, 'gorgonzola' fondue, toasted walnut

aragostella – arancia – aneto

baby lobster bisque scented with orange and dill

secondi

cappone – datteri – prugne – castagne – mostarda – patate taro

capon filled with dates, prunes and chestnuts, taro potatoes
mostarda: candied fruit in mustard-flavored syrup

merluzzo – asparagi verdi – patate

oven-baked black cod, vanilla scented green asparagus
roasted potato purée

dolci

Christmas dessert bar

house-made 'tiramisù', assorted macarons, 'panna cotta', traditional 'panettone', Christmas log cake

Additional Supplements

ostriche

½ dozen seasonal oysters 30

caviale – Russian Caviar House Classic

served with classic condiments 28.6gr / 50gr 98 / 178

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 tax