

Christmas Dinner Menu 2020

5.30pm – 7pm

amuse bouche

capesante

pan seared Hokkaido scallop, cauliflower, Riesling and oscietra caviar



tagliolini

house-made 'tagliolini' pasta, confit langoustine, fennel pollen

or

merluzzo

charcoal baked black cod, 'delica' pumpkin, roasted Romanesco, mulled wine

or

manzo

MBS 4-5 'Sher' wagyu beef tenderloin, charcoal baked cabbage, chestnut Barolo jus



cioccolato

nougat snowball, cardamon, gingerbread

128
