

Festive Degustation Dinner Menu

2nd to 30th of December 2019

Red Prawns
Red Prawns "Rosso di Mazara" | Stracciatella Cheese |
Avocado | Blood Orange

Consommé
Porcini Mushrooms Consommé | Butternut Pumpkin |
Shimeji Mushrooms | Chives

Ravioli
Pork Sausage Ravioli | Beluga Lentils |
Chestnut Purée | Crispy Speck

Swordfish Belly
Swordfish Belly, Hokkaido Sea Urchin Sabayon | Chives |
Fennel Pollen | Celeriac Purée

OR

Turkey
Turkey, Parma Ham and Foie Gras Roll | Charred Broccolini |
Cauliflower Purée | Black Truffle Sauce

Panettone
Mascarpone Cremeux | Housemade Panettone | Raspberry Textures |
Macaé 62% Chocolate Sbrisolona

\$148⁺⁺ per guest

Prices are subjected to 10% service charge and prevailing government taxes