



CHRISTMAS DAY SET DINNER

25th December 2017

Stuzzichino

Mise En Bouche



Fegato d'Anatra

Pan-seared Duck Foie Gras, Quince, Chestnuts, Balsamico



Astice

Lobster & Pumpkin Ravioli, Parsnip cream, Avruga Caviar



Filetto di Branzino

Mediterranean Sea Bass fillet, Saffron sauce, Baby Beetroot, Parsley mousse

Or

Vitello e Tartufi

Veal Tenderloin medallion, Winter Black Truffle sauce, Pomme fondante, Heirloom Vegetables



Delizie di Natale Senso

Senso Sabayon, Panettone, Red Fruits



Mignardises

Senso Pralines, Macaroons & Gourmet Coffee or Tea

\$108⁺⁺

Served with a glass of Prosecco

Customized ala carte menu is available