



CHRISTMAS EVE SET DINNER

24th December 2018

Stuzzichino

Mushrooms Panna Cotta



Ceviche

Seabass Ceviche, Beetroot Carpaccio, Lime, Passion Fruit Dressing



Astice

Risotto Carnaroli, Lobster, Pumpkin, Spinach



Granita

Lemon Granita, Ca Del Bosco, Mint leaves



Vitello Rossini

Veal Tenderloin, Foie Gras, winter Black Truffle sauce, Comfit Celeriac, Senso Puree



Monte Bianco

Chestnuts, Meringue, Chantilly, Salted Caramel, Yogurt Sorbet



Mignardises

Senso Pralines & Biscotti, Gourmet Coffee or Tea

\$128⁺⁺ per person

Served with a glass of Prosecco

Customized ala carte menu is available



CHRISTMAS DAY SET DINNER

25th December 2018

Stuzzichino

Amuse Bouche



Ceviche

Seabass Ceviche, Beetroot Carpaccio, Lime, Passion Fruit Dressing



Astice

Risotto Carnaroli, Lobster, Pumpkin, Spinach



Vitello Rossini

Veal Tenderloin, Foie Gras, winter Black Truffle sauce, Comfit Celeriac, Senso Puree



Monte Bianco

Chestnuts, Meringue, Chantilly, Salted Caramel, Yogurt Sorbet



Mignardises

Senso Pralines & Biscotti, Gourmet Coffee or Tea

\$108⁺⁺ per person

Served with a glass of Prosecco

Customized ala carte menu is available