

CHRISTMAS EVE DINNER

Mazara red prawn, buffalo mozzarella extract and shellfish oil (2,4,7)

'Tortello' stuffed with blue lobster, fennel cream and star anise bisque (1, 2, 7, 9)

Mullet with scallop mayonnaise in fennel broth, Jerusalem artichokes and finger lime (3,4,9,14)

Festive chocolate with spices and mandarin (7,8,12)

Festive treats (1,3,7,8,12)



CHRISTMAS LUNCH

Soft egg with Asetra caviar and truffle potato mousse (3, 4, 7)

'Cannellone' stuffed with pumpkin and buffalo ricotta with yellow cherry tomato sauce (1,7,9)

Turbot, grilled cauliflower cream, beurre blanc sauce, bergamot and crispy lentils (4,7,9)

Smoked mascarpone cream, citrus gel and red vermouth sorbet (1,3,7,8,12)

Festive petit fours (1,3,7,8,12)



NEW YEAR'S EVE DINNER

Chef's welcome appetiser

Rockefeller-style Fine de Claire oyster (1,7,12,14)

Seafood salad with chive and citrus emulsion (4.9.14)

Veal tonnato with kombu seaweed mayonnaise and caper powder (3,7,9,12)

'Cannellone' stuffed with wild salmon and vodka sauce, lemon zest and dill pesto (1,4,7,12)

Turbot with beurre blanc sauce, caviar and lemon potato pearls (4,7)

Italian trifle (1, 3, 7, 8, 12)

New Year's Eve treats (1,3,7,8,12)



FIRST BRUNCH OF THE YEAR

Selection of cold cuts and cheese

Selection of marinated and raw fish

Selection of salads

Pasta

Main courses

Desserts