

CHRISTMAS EVE DINNER

Mazara red prawn, buffalo mozzarella extract and shellfish oil

'Tortello' stuffed with blue lobster, fennel cream and star anise bisque

Mullet with scallop mayonnaise in fennel broth, Jerusalem artichokes and finger lime

Festive chocolate with spices and mandarin

Festive treats



CHRISTMAS LUNCH

Soft egg with Asetra caviar and truffle potato mousse

'Cannellone' stuffed with pumpkin and buffalo ricotta with yellow cherry tomato sauce

Turbot, grilled cauliflower cream, beurre blanc sauce, bergamot and crispy lentils

Smoked mascarpone cream, citrus gel and red vermouth sorbet

Festive petit fours



NEW YEAR'S EVE DINNER

Chef's welcome appetiser

Rockefeller-style Fine de Claire oyster

Seafood salad with chive and citrus emulsion

Veal tonnato with kombu seaweed mayonnaise and caper powder

'Cannellone' stuffed with wild salmon and vodka sauce, lemon zest and dill pesto

Turbot with beurre blanc sauce, caviar and lemon potato pearls

Italian trifle

New Year's Eve treats



FIRST BRUNCH OF THE YEAR

Selection of cold cuts and cheese

Selection of marinated and raw fish

Selection of salads

Pasta

Main courses

Desserts