



HOLIDAY CELEBRATION DINNER

FIRST COURSE

SAFFRON RISOTTO

fresh saffron risotto with shrimps and zucchini

CAVATELLI & LOBSTER

handmade pasta with lobster, spring peas and mascarpone

EGG RAVIOLO

one large raviolo stuffed with black truffle, porcini mushrooms and egg yolk

SECOND COURSE

MANGO GLAZED SALMON FILET

with ginger, honey, vinegar, baked from the oven

SEARED HI TUNA

with pistachio crust in a teriyaki sauce

BLUE CHEESE CRUSTED FILET

tenderloin filet with bread crumbs and blue cheese crust

RACK OF LAMB

juicy and tender classic lamb chops baked with herbs

SIDES

ROASTED BROCCOLI WITH SPICY CRUMBS

BEET & BEET GREEN SALAD

ROASTED BUTTERNUT SQUASH

SPINACH PUDDING WITH LEMON AND FETA

DESSERTS

TOASTED PANDORO WITH BERRIES AND MASCARPONE CREAM

TRES LECHES CAKE

First Course (or Second) + Side + Dessert 60\$ p.p.
- service charge, 15% is not included
- peak dates have a 20% supplement