

# BASILICO

## *Christmas Day*

### *Appetisers*

Camone, Merinda and Datterini Tomatoes with Basil Pesto  
Putignano Burrata and Buffalo Mozzarella  
36 months-cured Parma Ham and Rock Melon  
Mediterranean Antipasti Selection  
Marinated Mediterranean Octopus Salad with Baby Potatoes, Green Beans and Basil Pesto  
Marinated Scallops with Avruga Caviar and Beetroot Purée  
Poached Boston Lobster with Truffle and Green Asparagus  
Selection of Aged Italian Cheeses

### *First Course*

Oven Baked Truffle Focaccia  
Purple Potato Gnocchi with Roasted Chestnut, Castelmagno Cheese Fondue  
and Winter Black Truffle

### *Main Course*

Grilled Halibut, Angus Beef Sirloin  
served with Roasted Vegetables and Rosemary Potatoes

### *Trolley Service*

Roasted Turkey with Brussels Sprouts, Baby Carrots, Sweet Potatoes and Cranberry Sauce

### *Dessert*

Holly Leaf Miniature Christmas Chocolate Yule Log  
Candy Cane Amedei White Chocolate Panna Cotta with Baby Apricot Compote  
Chocolate Reindeer Espresso Chocolate Supreme with Caramelised Banana Cake  
Iced Crystal Winter Berries Almond Pie

*\*Please note that items are subject to change due to availability\**