

Christmas Highlights

Appetiser

Wagyu Beef Carpaccio with Rocket Salad and 40-month Aged Parmesan Cheese

Main Course

Crispy Porchetta marinated with Muffato della Sala, Plum and Hibiscus Flowers

Lasagnetta with Wagyu Beef Ragout and Valsassina Taleggio Cheese

Poached Lobster with Grapefruit and Aperol Sauce

Braised Venison in Amarone Wine and Bitter Valrhona Chocolate Sauce

Roasted Pacific Halibut with Chestnuts, Leeks and Sardinian Vermentino Wine

Roasted Pigeon with Sage and Bacon

Rum-infused Roasted Turkey with Rosemary-roasted Pumpkin and Chestnut Stuffing

Live Station

House-made Squid Ink Tortelloni with Foie Gras, Langoustine and Bergamot Sauce

Cheese Room

Assorted Caviar Station with traditional condiments

Cheese Table with over 50 kinds of farm and rare Italian cheeses

Dessert Counter

Canelin Hazelnut and Milk Chocolate Mille-feuille

Champagne and Wild Strawberry Tart

Bronte Pistachio Crème Brûlée with Amarena Cherries

Mini Panettone with Almond and Chocolate Foam

Fried Dough Fritter with Pastry Chantilly