

New Year's Highlights

Appetiser

Venison Carpaccio with Fresh Black Figs and Dried Apricot
24-month Aged San Daniele Ham with Aperol-infused Watermelon
and Black Sesame Seeds

Main Course

Traditional Slow-braised Pork Cotechino with Castelluccio Lentils
45-day Aged Wagyu Beef Rump with Norcia Black Truffle Crust and Amarone Wine Jus
Queen Scallop Gratin with Spinach and Saffron Mornay Sauce
Sardinian Fragola with Alaskan King Crab, Bellavista Prosecco and Wild Berries
12-hour Slow-cooked Lamb with Asparagus and Marsala Wine Sauce
Pan-fried Sea Bass with Amalfi Lemon Sauce, Pantelleria Capers and Bottarga
Rum-infused Roasted Turkey with Rosemary-roasted Pumpkin and Chestnut Stuffing

Live Station

Kobe Beef Tortellini with Golden Parmesan Broth and Aged Modena Balsamico

Cheese Room

Assorted Caviar Station with traditional condiments
Cheese Table with over 50 kinds of farm and rare Italian cheeses

Dessert Counter

Chocolate Panforte
Deep-fried dough fritters with Honey
Sweet Italian Christmas Bread with Limoncello
Traditional Pugliese Christmas Dessert
Italian cream cookies with Lemon and Honey Ricotta