



December

Special Menu

Chef's compliment- Amuse Bouce



Appetizer

Seared Scallops, sauteed veggies, saffron sauce,
crispy Serrano ham and toasted hazelnuts;

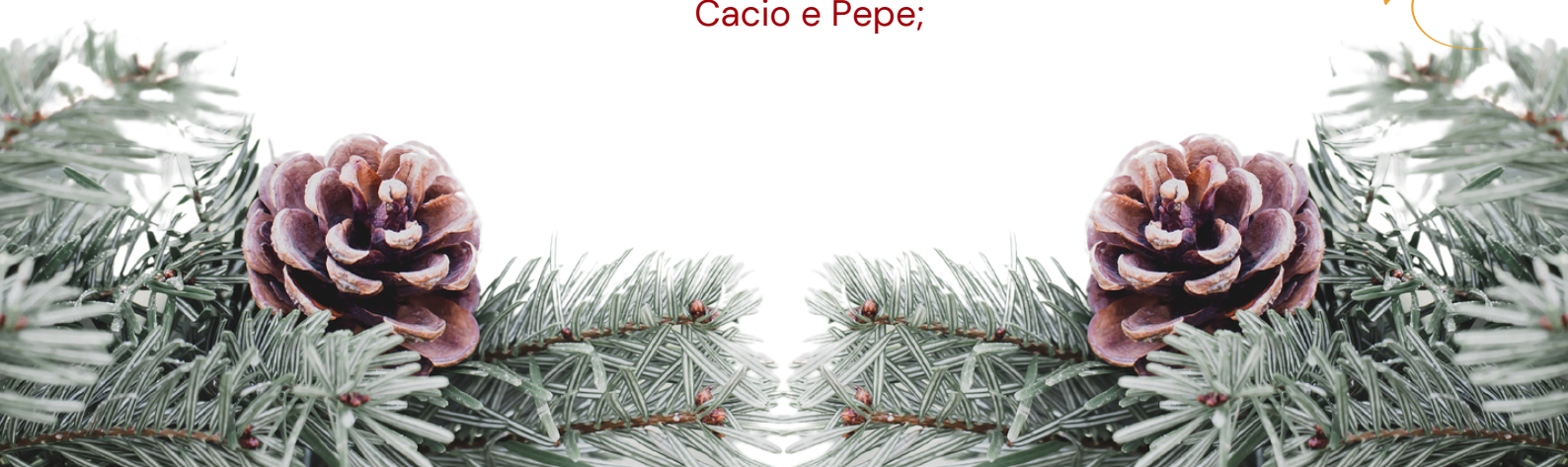
Lobster Bisque – Rich Lobster Bisque with Lobster
claw meat;

Winter Citrus Salad with Blood orange, grapefruit
shaved fennel with arugula, toasted Pistachios and
honey – Lemon vinaigrette.

Roasted Beet Carpaccio with goats cheese,
arugula, toasted hazelnuts and balsamic reduction;

Spaghetti Alle Vongole;

Cacio e Pepe;





Main course

Braised and slowly cooked Beef cheeks in rich red wine sauce, creamy potatoes, crispy onion and chives;

★ Beef Fillet with Foie Gras, Creamy potatoes, Pearl onions, Long Stem Broccoli, Red wine sauce;

Cauliflower steak, tomato chimmichurry and rukola (Vegan, vegetarian);

Salt crusted Sea bass with seasonal vegetables, white wine sauce (To share);

Herb crusted lamb chops, sweet puree, lamb demiglace sauce, pearl onions, caramelized beetroot;

★ Sea food Tagliatelle Marinara, fresh parsley and lemon;

Pan seared Dorada, butter poached Prawn, potato puree, creamy spinach and lemon ginger Beurre Blanc, micro herbs.



Dessert

Pavlova with Greek yogurt sauce, fresh berries, mint ;
Chocolate lava cake (Individual portions);

Very tasty carrot cake;
Apple Pie with Ice Cream;
Lime tart.

**Choose one in each course*





NEW YEAR

Menu

AMUSE BOUCHE


Chef's Compliment with
Sparkling bubbles

**Choose 1 dish in each
course*

FIRST COURSE

Lobster Bisque - Rich Lobster
Bisque with Lobster claw meat


Roasted Beet Carpaccio with goats
cheese, arugula, toasted hazelnuts
and balsamic reduction



SECOND COURSE

Foie Gras Torchon on toast with
fruit chutney, microgreens

Seared Scallops, seasonal veggies,
Saffron sauce, toasted hazelnuts
and crispy ham





MAIN COURSE

Beef Fillet with Foie Gras, Creamy potatoes, Pearl onions, Long Stem Broccoli, Red wine sauce

Butter-Poached Lobster tail with Truffle mashed potatoes, roasted asparagus topped with champagne Beurre blanc sauce



SALAD COURSE OPTIONAL

Winter Citrus Salad with Blood orange, grapefruit shaved fennel with arugula, toasted Pistachios and honey - Lemon vinaigrette



DESSERT

Chocolate Lava Cake, rich dark chocolate with dollop of Vanilla Bean Ice Cream

Champagne Panna Cotta with a layer of Raspberry gelée

