



Brasserie

## BOXING DAY SHARING MENU

### \* APPETISERS SERVED FAMILY STYLE \*

#### BURRATA CHEESE

BLACK FIGS, BALSAMIC REDUCTION, ARUGULA

#### FOIE GRAS TERRINE

PEAR COULIS, TOASTED BRIOCHE

#### SMOKED SALMON

ONION, CAPERS, DILL, SHALLOT DRESSING

#### POACHED OYSTER GRATIN

BECHAMEL, SPINACH, IBERICO HAM

#### BEEF CARPACCIO

GARDEN SALAD, BLUE CHEESE

### \* MIDDLE COURSE \*

#### JERUSALEM ARTICHOKE SOUP

CRAB MEAT, PINE NUTS

### \* MAINS \*

#### PAN FRIED TOOTHFISH

BEURRE BLANC

OR

#### ROASTED TURKEY

CARAMELISED SPICED HONEY

### \* SIDES \*

SAUTEED SPINACH

SAUTEED VEGETABLES

MASHED POTATOES

BRUSSELS SPROUTS

### \* DESSERTS \*

SELECTION FROM THE DESSERT TROLLEY SERVED TABLESIDE

800/PER PERSON

ENJOY A TWO-HOUR FREE-FLOW OF THE FOLLOWING DRINKS AT 350/PER PERSON

PERRIER JOUET, GRAND BRUT, CHAMPAGNE, FRANCE NV

GORGHI TONDI, COSTE A PREOLA, GRILLO, SICILY, ITALY

GORGHI TONDI, COSTE A PREOLA, NERO D'AVOLA, SICILY, ITALY



Brasserie

## BOXING DAY VEGETARIAN SHARING MENU

### \* APPETISERS SERVED FAMILY STYLE \*

**SMOKED PEAR SALAD**  
WALNUTS, BRIE CHEESE

**GRILLED HEARTS OF PALM**  
PESTO, HERBS

**PORTOBELLO MUSHROOM**  
GARLIC HERB BUTTER, PESTO, PARMESAN, PANKO

**BURRATA CHEESE**  
BLACK FIGS, BALSAMIC REDUCTION, ARUGULA

**BEETROOT CARPACCIO**  
GARDEN SALAD, BLUE CHEESE

### \* MIDDLE COURSE \*

**JERUSALEM ARTICHOKE SOUP**  
PINE NUTS

### \* MAINS \*

**IMPOSSIBLE BEEF STEAK**  
MUSHROOM SAUCE

OR

**CAULIFLOWER STEAK**  
RED BELL PEPPER COULIS

### \* SIDES \*

**SAUTEED SPINACH**  
**SAUTEED VEGETABLES**  
**MASHED POTATOES**  
**BRUSSELS SPROUTS**

### \* DESSERTS \*

SELECTION FROM THE DESSERT TROLLEY SERVED TABLESIDE

680/PER PERSON

ENJOY A TWO-HOUR FREE-FLOW OF THE FOLLOWING DRINKS AT 350/PER PERSON

PERRIER JOUET, GRAND BRUT, CHAMPAGNE, FRANCE NV  
GORGHI TONDI, COSTE A PREOLA, GRILLO, SICILY, ITALY  
GORGHI TONDI, COSTE A PREOLA, NERO D'AVOLA, SICILY, ITALY