



Brasserie

CHRISTMAS 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

CHRISTMAS 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