



# Christmas Day

## LUNCH MENU

### STARTERS

#### "Crudo"

*Selection of premium raw shellfish and fish*

**2021 | Domaine Albert Bichot | Chardonnay | Chablis | France**

**or**

#### Sher Wagyu Beef Carpaccio

*Thinly sliced beef, baby rocket salad, 24-months aged parmesan cheese, caramelised onion dressing*

**2022 | Chateau D' Esclans | Whispering Angel | Cinsault & Grenache Provence | France**

### MIDDLE COURSE

#### "Tortellini"

*Stuffed with slipper lobster, spicy tomato and seafood broth*

**2022 | Rivera Fedora | Bombino Bianco | Castel Del Monte | Puglia | Italy**

**or**

#### Vegetable Soup

*Cooked in clay pot with slow braised barley*

**2022 | Weingut Seehof | Riesling | Feinherb | Rheinhessen | Germany**

### MAIN COURSE

#### Oven Roasted Capon

*With mashed potato, buttered brussels sprout, sautéed carrot, glazed chestnut, cranberry jelly, gravy*

**2022 | Domain D'Aussieres by Lafite Rothschild | Red Blend | Pays D'Oc | France**

**or**

#### Cod Fish

*Pan seared cod on sautéed zucchini strings, fennel puree and littleneck clam sauce, buttered carrots*

**2021 | Craggy Range | Sauvignon Blanc | Marlborough | New Zealand**

**or**

#### Oven Roasted Veal

*Crusted with mushroom puree and puff pastry, buttered green asparagus, potato foam and black truffle sauce*

**2022 | Violante | Nero di Troia | Castedel Monte D.O.C | Italy**

### DESSERT

#### Chestnut and Chocolate Tart

*Mascarpone and coffee cream, shortbread crumble*

RM 568 nett per person

RM 200 nett for wine pairing