



CHRISTMAS

IN THE ENCHANTED GROVE

4-Course Dinner Menu | \$98⁺⁺ Per Pax

Available from 1 to 27 December 2026

Antipasti

Carpaccio di Ricciola

Yellowtail Carpaccio | Fish Garum Dressing | Chili | Lime | Laudemio Olive Oil

Gamberi in Crema d'Aglione

Garlic Creamed Prawns | Crème Fraîche | Mozzarella | Toasted Garlic | Gremolata

Verdure Arrosto all'Aglione

Garlic Roasted Vegetables | Tromboncino | Carrots | Parmigiano Reggiano | Hazelnut
Supplement +12

Foie Gras Scottato alle Spezie

Spice Seared Foie Gras | Crispy Honey Bread | Aged Balsamic Reduction | Golden Apple
Supplement +10

Primi Piatti

Risotto al Nero di Seppia

Arborio Rice | Octopus | Prawns | Squid Ink

Risotto allo Zafferano e Zucca

Arborio Rice | Roasted Pumpkin | Mascarpone | Crispy Sage

Secondi Piatti

Petto di Tacchino Arrosto

Roasted Turkey Breast | Badoere Asparagus | Rosemary Garlic Jus | Parma Ham

Salmone Reale Arrosto

Roasted King Salmon | Cucumber | Fish Stock Reduction | Salmon Roe | Chives

Ravioli ai Porcini

Porcini Ravioli | Sage Butter | Four Cheese Sauce | Piedmont Hazelnut

Costine di Manzo Brasate

Braised Boneless Short Ribs | Potato Puree | Organic Broccolini | Crispy Ciabatta

Tagliata di Manzo

Roasted Grain-Fed Ribeye | Rocket Salad | Rosemary Red Wine Sauce | Parmigiano Reggiano
Supplementary: 150g – 14⁺⁺ | 300g – 28⁺⁺

Dolci

Cannoli

Ricotta Cheese | Candied Fruit | Toasted Hazelnut

Tortino al Cioccolato

Chocolate Lava Cake | Madagascar Vanilla Gelato | Berries

All prices are subjected to 10% service charge and prevailing government taxes.