





FESTIVE SEASON

Christmas Eve Celebration at Italics Restaurant





AMUSE BOUCHE

Deep fried egg yolk and shallot served on oyster leaf & chili caviar



ANTIPASTO

Fresh Burrata cheese served with Mae Tang cherry tomato stuffed with homemade pesto mayo & Japanese melon foam



PRIMO

Roasted porcini mushroom with homemade gnocchi & truffle cream sauce



SECONDO

Pan seared marinated bean curd served with baked rosemary baby carrot and baby spinach salad with cranberry dressing



DESSERT

White chocolate sponge cake with chocolate ganache mousse and fresh berries

All prices are subject to 7% VAT & 10% service charge.





