





FESTIVE SEASON

Christmas Eve Celebration at Italics Restaurant



CHRISTMAS EVE MENU



AMUSE BOUCHE

Deep fried Andaman oyster wrapped with air dried Australian beef tenderloin & chili caviar



ANTIPASTO

Fresh Burrata cheese served with Mae Tang cherry tomato stuffed with homemade pesto mayo, 18 months Parma ham & Japanese melon foam



PRIMO

Pan seared Foie Gras and homemade Cannelloni stuffed with porcini mushroom, caramelized red onion, fried shallot & winter black truffle sauce



SECONDO

Grilled Mediterranean seabream served with tiger prawn, leek mashed potato, yellow curry drops & cilantro lime dressing

Or

Roasted crusted pistachio lamb loin with baked rosemary baby carrot, spinach & cranberry sauce

Straw roasted turkey with baked baby potatoes, garlic & butter prosecco sauce



DESSERT

White chocolate sponge cake with chocolate ganache mousse and fresh berries

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





