



Festive Season Mistletoe

ANTIPASTO

Grilled Chicken Tacos

Chicken breast seasoned with salt and pepper, garlic powder, smoked paprika, cumin powder, grilled and served on flour tortilla with tomato salsa, avocado dressing and side of mix green salad.

Pasta Carbonara

Spaghetti pasta boiled al dente, diced guanciale, egg yolk, pecorino Romano, fresh cracked black pepper.

Sweet and Sour Tail on Prawns

Tail on prawns, pan fried with garlic, bell peppers, onion, diced pineapple, deglazed with brandy, garnished with chopped parsley.

MAIN COURSE

Mango Chicken Thighs

Boneless chicken thighs marinated with salt pepper, paprika, turmeric powder. Fresh blended mango cooked sous vide and finished on the grill.

Pork Tomahawk

Local pork tomahawk, marinated with mustard, salt, pepper, garlic and smoked paprika & charcoal grilled, served with mushroom or pepper sauce.

Crusted Salmon Fillet

Roasted salmon with pistachio, lemon zest and parmigiana crust

Served with local-market vegetables and potatoes.

DESSERT

Homemade Apple Pie

Served with cookies ice-cream

Chocolate Cube

€25

Per Person



Festive Season Starlight

ANTIPASTO

Deep-Fried Camembert Cheese

Chicken breast seasoned with salt and pepper, garlic powder, smoked paprika, cumin powder, grilled and served on flour tortilla with tomato salsa, avocado dressing and side of mix green salad.

Gnocchi Quattro Fromage

Gnocchi pasta boiled al dente, mixed with creamy four cheese sauce topped with grated parmigiana and oven baked.

Stuffed Calamari in Caponata Sauce

Calamari stuffed with arborio rice, Mediterranean herbs, grilled and served with caponata sauce.

MAIN COURSE

Chicken Saltimbocca

Chicken breast, parma ham, crushed sage, cream and soy sauce.

Osso Buco

Tender Beef shank braised in red wine together with onions, garlic, carrots and dry herbs.

Slowly-Cooked Pork Collar in Orange & Mustard Sauce

Pork collar seasoned with salt and pepper, pan seared, slowly braised in apple cider and served with orange and mustard sauce consisting of tomato puree, Worchester sauce, orange juice and mustard.

Grilled Seabass Fillet

Seabass fillet seasoned with salt & pepper charcoal grilled and served with a tomato sundried risotto.

DESSERT

Homemade Tiramisù

Banana Crêpe

€30
Per Person