# CHRISTMAS DAY

# **LUNCH & DINNER**

25 DECEMBER 2025

350 per person

### HAMACHI CARPACCIO

Citrus dressing, pickled radish

## BLACK TRUFFLE AND SPINACH RAVIOLE

Parmesan emultion

#### STEAMED SCALLOP WITH SHISO

Dashi flovoured celeriac essence

#### **BEEF ROSSINI**

Aged beef fillet, seared foie gras, winter truffle

#### YUZU CREMEUX

Granny Smith granite, chestnut chips

#### NUAGE GIANDUJA

Clementin sorbet, sobacha dentelle

All menu items are subject to change according to seasonality and availability.

Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.

A discretionary 15% service charge will be added to your bill. Prices are inclusive of VAT.