



**Italian Wine Dinner on Saturday 31st March 2018**

*Appetizer*

Assorted cold and hot canapés  
Farnese Fantini Gran Cuvée Spumante, Italy

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Tartar of gravlax on herb omelet, French white asparagus  
and it's foam, pomegranate seeds, red wine-wasabi reduction  
Lava Greco di Tufo DOCG, Italy, 2016

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Duckling breast lasagna backed  
in crispy pastry basket served with tomato couils  
Velenosi Rosso Piceno Brecciarolo Gold DOC, Italy, 2014

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Coconut-ginger sorbet

*Main Course*

Australian Angus tenderloin and Kurobuta pork  
sliced and layed on white onion-potato puree  
forest mushrooms, charred broccoli, shiraz-gravy  
Pio Cesare Oltre Langhe Rosso DOC, Italy, 2010

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Selection of fine French and Italian cheese  
with condiments and toasted brioche  
Vigneti Del Salento Negramaro Vigne Vecchie IGP, Italy, 2014

*Desserts*

Tiramisu with orange mousse, fresh raspberry  
on chocolate-coffee sauce  
Vigneti Del Vulture Sensuale Moscato, Italy

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Freshly brewed coffee or Tea  
Friandises and Chocolates

**2,800.- net (Price include service charge and vat)**

**Chef Fredi and his crew wish you a bon appetit**