

**X'MAS FESTIVE DINNER**  
Modern European cuisine, curated for sharing.



**DINNER**

Set for 2 pax - 198  
Additional pax - 108

**Sourdough Bread**

ardoino evoo, balsamic vinegar of modena

**Brie Cheese**

breaded brie cheese, celeriac cream, winter truffle puree, chervil

**Bluefin Tuna**

smoked bluefin tuna, muskmelon, marinated salmon roe, finger lime

**Brussels Sprouts**

roasted brussels sprout, pancetta, grana padano, anchovy mayonnaise

**Canadian Lobster**

seared lobster tail, casarecce pasta, salty finger, lobster bisque

**Primrose Pork Loin Cap**

woodfire grilled canadian pork, smoked cauliflower, chestnut, bacon  
or

**Stockyard Angus Sirloin (+ 12)**

woodfire grilled australian angus beef, smoked cauliflower, chestnut, bacon

**Pumpkin Tart**

butternut pumpkin, hazelnut powder, winter berries compote

**DRINKS**

Wines By The Glass - 18

Ca' Momi Cabernet Sauvignon Napa 2021, Red  
Domaine Boisson Cote Du Rhone Le Pompon 2021, Red  
Muga Rioja Blanco, White  
Matteo Correggia Roero Arneis DOCG 2021, White  
Muga Cava Conde De Haro, Effervescent

Other drinks also available.  
Please approach our friendly crew for available choices.