Christmas Eve 2025

With grateful hearts, we welcome you to a Christmas Eve filled with warmth, joy and the simple blessings of gathering together.

Amuse - Bouche

pasta fritta, yellowfin tuna tartare, apple, black garlic

Entrée

Shark bay scallop, beurre blanc, parsley, pickled chilli

chicken ballotine 'alla cacciatora', chicken jus, olives, burnt onion

Main Course

(choice of one)

tortelli with peas & summer truffle, prosecco, lemon, Parmigiano

poached cod, clam emulsion, potato gratin

slow-cooked lamb rump, red witlof salad, roasted apricot, burnt butter sauce

Dessert

pastiera Napoletana

panettone with zabaoine


Nonelli