ALFARO

Christmas Eve Dinner Menu

$128++ Per Pax | 24th December | 4-Course

Il Pane della Torre

Toasted Sundried Focaccia with Caramelised Onion
& Tomato Sauce 'Friggione'

1ST COURSE

Capesante di Hokkaido alla Griglia

Grilled Hokkaido Scallops | Soft Mashed Potato
Lobster Bisque | Cognac Cream | Salmon Roe

2ND COURSE

Fusilli Trafilati al Bronzo

Bronze-Die Extruded Fusilli | White Anchovy
Anchovy Mayonnaise | White Onion Sauce
Pine Nuts | Herb Crumbs

CHOICE OF MAIN COURSE

Filetto di Manzo alla Brace

Wood-Fired 120-Day Grain-Fed Beef Tenderloin
Braised Lentils & Chestnuts | Butternut Purée
Truffle Jus

OR

Salmone al Forno

Oven-Baked Salmon | Marinated Prawn Farce
Celeriac | Butternut & Honey Purée
Broccolini | Tomato & Basil Coulis

4TH COURSE

Tiramisù "Tart-A-Misu"

Tiramisù | Panettone | Mascarpone | Amaretto
White Chocolate & Vanilla Gel | Gold Leaf

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.