

# Italian Cuisine

## Pasta & Steak

### Christmas Eve Dinner 2015

A glass of Italian prosecco on arrival

#### Lobster Bisque

With garlic crostini, parmesan and drizzled of cognac.

Or

#### Parma Ham & Figs

Thinly sliced Parma ham ruffed with fresh figs and honey black truffle dressing.

Or

#### Fresh Oyster

Fresh oyster served with age vinegar and shallot.

With

#### Chateaubriand

Black Angus beef tenderloin with gratin ½ Boston lobster, mash & veggies mushroom sauce or pepper sauce.

Or

#### Traditional Roasted Turkey

Accompanied with Chestnut stuffing, Brussels sprouts, dressed sausages, roasted veggies and Cranberry sauce

Or

#### Salmon Fillet

Norwegian salmon fillet served with Haricot beans and sautéed spinach with lemon butter sauce.

Or

#### Lamb Tenderloin

NZ baby lamb tenderloin served with potato mash & veggies mint sauce.

Or

#### Seafood Risotto

Arborio rice slowly cooked in white wine, seafood broth, mix seafood (shrimps, mussel, salmon, clams, scallops) topped with tiger king prawn and creamy.

With

#### Traditional Christmas pudding

With vanilla ice cream

Or

#### Saffron Panna cotta

With wild berry compote and raspberry coulis

**\$398 per person plus 10% service charge.**

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