

BILLINI HOTEL



CHRISTMAS DINNER

Starters

Your Choice of:

Leek Stuffed with Chicken, Mushroom, Lemon Thyme on an orange glaze

Or

Sliced Tuna on a bed of candied cherry tomatoes
with a Billini-style black garlic emulsion

Or

Cheese Fondue with White Wine

MAIN COURSES (select)

Your Choice of:

Creole Goat with White Yautia scented with Truffle Oil and Chocolate, Red Wine Emulsion

Or

Shrimp Carpaccio and Arugula Sprouts on a Vegetable Paella

Or

Short crust pastry tartlet stuffed with Ratatouille

DESSERTS (select)

Your Choice of:

Vanilla Sponge Mousse with a Chocolate coating and sandblasted Granola and Nuts.

Or

Basket of tender coconut wrapped in an infusion of citrus jams (white grapefruit, orange and strawberries), guava chips

USD \$75.00 p/p + Tax