



CELEBRITIES

BY MAURO COLAGRECO

*Menu excerpts
(Changing weekly)*

Fresh Atlantic Crab Cannelloni, Avocado Cream with Grapefruit

Duck Foie Gras Cooked over Embers, Turnips with Beldi Preserved Lemon Rinds

Smoked Beef Consommé with Almond Tortellini

Spiny Artichokes, Pan Seared Bone Marrow, Fennel with Lemon Confit

Mediterranean Sea Urchin, Coriander, Tangerine

Mediterranean Red Mullet with Black Garlic Purée, Béarnaise Sauce Flavoured with Licorice

Dover Sole Mussels and Saffron Sauce, Fennel, Japanese Daikon with Coriander

Pigeon En Cocotte with Tangerine and Black Tea

Duck Breast Glazed in Miso, Turnip Black Radish and Kumquat

Chilled Lemon Semi-Fredo, Verbena Granita, Aloe Vera Confit, Yoghurt Sherbet
with Chocolate and Hazelnut

Green Apple, Coriander and Fresh Yoghurt Ice Cream

*Celebrities will surprise its guests by crafting surprise menus,
reflecting seasonal changes and market availability.*