MIGHTY

PRIVATE DINING

MENU

SPRING SUMMER 2018

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Appetizer and Salad

Amaebi in fresh tomato sauce with caramelized orange
Fennel confit in orange sauce with quinoa salad and tahini dressing
Foie gras Éclair
Fresh burrata on tomato confit with balsamic gel
Grilled tiger prawn, mizuna salad with jalapeño dressing
Kale and rugula salad, lemon & parmesan dressing with cheese foam
Scallop and beetroot tartare, smoked crème fraîche and beetroot gel
Selection of premium cheese
Selection of premium cold cuts

Soup

Cappuccino mushroom soup served with mushroom madeleines
Creamy lobster bisque
Homemade fresh ricotta dumpling in consommé roasted vegetables

Pasta

Apulia Orecchiette pasta, wild mushroom with breadcrumb garlic
Capellini pasta with crab and ikura
Gnocchi & black truffle with seared white grapes
Ravioli seasonal mushrooms stuffing with porcini mushroom sauce
Raviolo with fresh lobster stuffing
Spaghetti with clam in garlic white wine sauce
Tagliolini foie gras & black truffle

Risotto

Full-bodied risotto with spicy Nduja calabrese and fresh burrata
Risotto saffron with gold leaf
Risotto seafood bisque

Main

Cod fish with mustard crust, curry-leek purée with port-wine sauce
Grilled wild sea bass, cauliflower purée, lotus root chips and caramelized grapes in beurre noisette sauce
Chicken roulade with crispy skin, sautée brussel sprouts and tarragon mustard sauce
Honey-glazed pork neck, caramelized green apple with apple-cranberry sauce
Duck breast, apple purée, burnt red onion with red wine grained mustard sauce
Lamb rack with grilled portobello mushroom, caramelized carrot purée with red wine sauce
Grilled Australian Tenderloin or Ribeye beef with garlic-potato purée, sautée spinach with bordelaise sauce

Dessert

Dark chocolate caramel passionfruit with salted caramel ice cream
Lemon pudding crème brûlée
Passionfruit curd, coconut crumble and passionfruit foam with deep-fried sweet pastry
White chocolate yuzu, raspberry gel and fresh fruits