



FESTIVE CHEF'S TABLE EXPERIENCE

AMUSE BOUCHE

Salmon tartar
in wonton tart with yuzu gel, avocado and mango

STARTER

Eggplant confit in light soya sauce
smoked scamorza foam, Umami tomato, oregano crumble

HOT STARTER

Crunchy egg
smoked scamorza foam and raspberry gel

FISH COURSE

Josper-cooked wild seabass
Beurre Blanc sauce and Imperial Heritage caviar

MAIN COURSE

Creekstone beef tenderloin
Imperial heritage caviar, grilled Pok choi and yuzu gel

DESSERT

Bûche de Noël
Yuzu and Kalamansi marmalade, vanilla diplomat cream, sesame praline, crispy biscuit

Price: 600 lei / person, excluding drinks

For groups of 6-12 guests