

LAURUS TABLE

STARTERS | ANTIPASTI

SEASONAL ANTI PASTI BASED ON AMALFI COASTLINE

Fegato D’oca fritto 28.00 G

Pan Seared Foie Gras & Terrine,
Herb Mesclun Salad, Grilled Sourdough

Or

Insalata di Radicchio 22.00 D N V

Josper Roasted Radicchio Salad,
Gorgonzola Cheese, Granny Smith Apples,
Roasted Hazelnut

HOMEMADE PASTA | FATTO IN CASA

CLASSIC ITALIAN PASTA DISHES CREATED WITH THE VERY BEST INGREDIENTS

Truffle & Mascarpone Tagliatelle 26.00 D G V

Fresh Tagliatelle, Truffle Mascarpone Sauce,
Sustainable Mushrooms,
Black Winter Truffle

Or

Rigatoni al Tacchino 24.00 D G

Homemade Rigatoni Pasta,
Smoked Turkey Ragu, Scarmazo Sauce,
Provolone Picante

• CHRISTMAS FESTIVE MENU •

24 - 27 DECEMBER 2025

3 Course \$68⁺⁺

Choice of Starter, Pasta and Dessert

4 Course \$88⁺⁺

Choice of Starter, Pasta, Main and Dessert

Coffee & Tea included

MAINS | PIATTO PRICIPALE

CLASSIC ITALIAN PASTA DISHES CREATED WITH THE VERY BEST INGREDIENTS

Tacchino Ripieno alla Toscana 32.00 D G

Roasted Turkey Roulade filled with Porcini Mushrooms and Traditional Bread Stuffing,
Braised Red Cabbage, Charred Brussel Sprouts, Cranberry Sauce

Or

Coscia d’Anatra al Melograno 30.00 D

Confit Duck Leg Confit, Braised Umbrian Lentils,
Red Wine Jus, Baby Carrots

Or

Tortino di Melanzane con Salsa di Pomodoro 26.00 D G V

Purple Eggplant layered with Bechamel,
Smoked San Marzano Tomato Sauce,
Mesclun Greens

N Nuts | D Dairy | S Shellfish | G Gluten | P Pork | V Vegetarian



Sustainably Farmed Produce



Containing Alcohol

All prices are subject to 10% service charge and prevailing Government Tax.
Please inform us should you have any special dietary requirements or allergies.

DESSERTS | DOLCI

Torta di Ricotta e Pere 24.00 D G

A delicate layered cake with whipped ricotta and poached pears,
lightly spiced with cinnamon and lemon zest.
Finished with toasted almonds and honey drizzle.

Or

Semifreddo al Torrone 24.00 D

Frozen nougat mousse with crushed hazelnuts and pistachios,
dark chocolate sauce and candied orange peel

Coffee or Tea

Traditional Christmas Cookies D G

Oven fresh and Handmade

SELECTED BEVERAGES

SIGNATURE COCKTAILS

Gin Basil Smash 22.00

Gin / Lime /
Fresh Picked Basil from Our Garden

Velvet Grove 22.00

Vodka / Crème de cassis /
Orange Liqueur /
Homemade Cranberry Hibiscus Cordial /
Lime / Cranberry

FESTIVE COCKTAIL

Amalrossa 20.00

White rum / Raspberry /
Homemade cordial / Fresh Lemon

CHAMPAGNE

Delamotte

25.00/125.00

Brut

Bruno Paillard

35.00/175.00

Première Cuvée Rosé Extra Brut

WHITE WINES

Markus Molitor

18.00/80.00

Kinheimer Rosenberg Gold Capsule Kabinett,
Riesling, Mosel, Germany

Ara

22.00/100.00

Single Estate Sauvignon Blanc
Marlborough, New Zealand

RED WINES

2022 Château l'Escadre

22.00/140.00

Grande Réserve
Bordeaux, France

2022 Roserock

28.00/140.00

Oregon, United States