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## OLIVEIRA KITCHEN'S CHRISTMAS MENU

### starters

#### **forest floor calamari and açai-tree hearts ceviche**

HEART OF AÇAÍ-TREE FROM THE AMAZON FOREST, KAONG FRUIT, TOMATO, SERVED AS A SALAD DRESSED WITH TRADITIONAL JAPANESE RĀYU WITH SARDINIAN 'MUSIC PAPER BREAD

#### **spaghettoni al burro e lievito di birra**

A MODERN CLASSIC, TRANSLATES SPAGHETTONI WITH BUTTER AND BREWER'S YEAST

### mains

#### **christmas assado vegano**

SERVED IN CANNELLINI & GRAVIOLA MOUSSE, POMME FONDANT AND TENDER STEM BROCCOLI AND VERMOUTH DEMI-GLACE

#### **trumpet royale au poivre**

WITH OUR 17-ROOT PEPPERCORN SAUCE. SERVED WITH CASSAVA AND ROCKET GARNISH

### desserts

#### **chocolate and pitanga**

SINGLE ORIGIN PERUVIAN CHOCOLATE GANACHE WITH PITANGA ICE CREAM

#### **cheesecake of cupuaçu**

SERVED WITH A THICK BRITISH SUMMER BERRY COULIS