



FORLINO

Festive Season Lunch

Apertura



Duck Galantine with Truffle & Honey Sauce

Or

‘Zampone’ Pork Sausage Ravioli, Polenta and Chick Pea Cream



Black Cod with Jerusalem Artichokes, Lentils and Saffron Sauce

Or

Roast Turkey with Truffle, Chestnuts and Cranberry Foam

Or

Braised Wagyu Beef Cheek with Black Truffle Sauce



‘Panettone’ Mousse with Nougat Gelato and Gianduja Cream



Coffee & Christmas Sweets

\$58

All prices are subjected to service charge and prevailing government taxes



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Roast Turkey with Truffle, Chestnuts and Cranberry Foam

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Braised Wagyu Beef Cheek with Black Truffle Sauce



‘Panettone’ Mousse with Nougat Gelato and Gianduja Cream



Coffee & Christmas Sweets

\$108

All prices are subjected to service charge and prevailing government taxes



FORLINO

Christmas Eve Dinner

Apertura



Pan Roasted Goose Liver with Chestnuts and Black Currant Sauce



Capon Chicken Consommé with Truffle Cappelletti



Linguine with Lobster and Snow Peas



Halibut Filet with White Asparagus and Sea Urchin Sauce

Or

Roast Turkey with Truffle, Chestnuts and Cranberry Foam



'Panettone' Mousse with Nougat Gelato and Gianduja Cream



Coffee & Christmas Sweets

\$138

All prices are subjected to service charge and prevailing government taxes



FORLINO

Christmas Brunch

Apertura



Finest Appetizers Selection with
~ Duck Galantine with Mustard Fruit and Walnut
~ Goose Liver with Figs Sauce
~ Parma Ham and Melon
~ Crab Salad with Pomegranate
~ Cured Salmon with Fresh Berries and Truffle Honey
~ Roasted Eggplant and Bellpepper Terrine with Olive Tapenade



Black Cod Cappellacci with Pumpkin and Liquorice Sauce



Garoupa Filet with Asparagus and Creamy Basil Sauce

Or

Roast Turkey with Truffle, Chestnuts and Cranberry Foam

Or

‘Zampone’ Pork Sausage with Chick Peas and Lambrusco Wine Sauce



‘Panettone’ Pudding with Grand Marnier Zabayon and Orange Icecream



Coffee & Christmas Sweets

\$88

All prices are subjected to service charge and prevailing government taxes



FORLINO

Christmas Dinner

Apertura



Pan Roasted Goose Liver with Chestnuts and Black Currant Sauce



Crab & Pumpkin Agnolotti with Sweet Peas and Tarragon Cream



Halibut Filet with Chanterelles Mushrooms and Persimmon Sauce

Or

Roast Turkey with Truffle, Chestnuts and Cranberry Foam



Ricotta Cheese & Raisin Pudding with Grand Marnier Icecream



Coffee & Christmas Sweets

\$108

All prices are subjected to service charge and prevailing government taxes





FORLINO

New Year's Eve Dinner (1st Seating)

Apertura



Lobster Salad with Oscietra Caviar



Pigeon & Truffle Agnolotti with Parmigiano Cheese Fondue



Black Cod Filet with Sea Urchin & Champagne Sauce

Or

Angus Beef Tenderloin with Porcini Mushrooms and White Truffle Sauce



‘Amedei’ Chocolate & Coffee ‘Zuccotto’ with Sambuca Cream



Coffee & Midnight Follies

\$108

All prices are subjected to service charge and prevailing government taxes





FORLINO

New Year's Eve Dinner (2nd Seating)

Apertura



Lobster Salad with Oscietra Caviar



Pan Roasted Goose Liver with Peaches and Moscato Wine Sauce



Pigeon & Truffle Agnolotti with Parmigiano Cheese Fondue



Black Cod Filet with Sea Urchin & Champagne Sauce

Or

Angus Beef Tenderloin with Porcini Mushrooms and White Truffle Sauce



‘Amedei’ Chocolate & Coffee ‘Zuccotto’ with Sambuca Cream



Coffee & Midnight Follies

\$158

All prices are subjected to service charge and prevailing government taxes

