

## **Roasts at Da Paolo Gastronomie for Take-away**

**(Last Order - 20 December 2011)**

### **5-Bird Roast**

A lavish dish that will definitely impress, the *5-Bird Roast* is a roulade of five deboned birds; turkey stuffed with guinea fowl, chicken, wild duck and quail, enveloping creamy goose liver and accented with the alluring aroma of brandy and herbs. With each fork full, enjoy the distinct texture and flavour of each bird and heavenly rich foie gras. To add a sweet-tangy element to this dish, accompany it with wild berries and brandy sauce which comes with this dish. This decadent offering is a must at every festive gathering.

- \$60 per kg (approx 7kg whole bird)
- Minimum 1 week advance order
- Last order 20 December

### **Beef Rib-Eye Roast**

A well-loved favourite, Da Paolo Gastronomie's rendition presents grain-fed beef rib-eye marinated in herbs and mustard and cooked to medium-rare doneness. Simply heat it up, slice it up and serve it up! The flavour of this premium cut of beef is further enhanced by the homemade red wine sauce that accompanies this dish.

- \$70 per kg (approx 3.5kg whole roast)
- 1kg order (cut) available
- Minimum 3 days advance order
- Last order 20 December

### **Turkey Roast**

One cannot imagine this happy season without the turkey. A twist to this traditional bird comes in the way of a totally deboned roasted turkey stuffed with Iberico chorizo sausages, white carrots, caramelised peaches, mushrooms and herbs and accompanied with an orange and honey sauce. This will definitely be a crowd pleaser at any party!

- \$60 per kg (approx 4kg whole bird)
- Minimum 3 days advance order
- Last order 20 December

### **Honey-Baked Ham**

Sliced and served as an appetiser, snack or as the perfect main course, Da Paolo Gastronomie's Honey Baked Ham is delightfully tender and juicy. This classic is served with a luscious Sambuca reduction sauce.

- \$50 per kg (approx 1kg and 2.5kg whole hams)
- Minimum 3 days advance order
- Last order 20 December

### **Chicken Roast**

This idea is perfect if you are having a small gathering at the office or at home during the festive season. Imagine a mouth-watering, moist, whole roasted chicken perfectly deboned and stuffed with delectable veal sausages, sweet chestnuts and tart raspberries for a well-rounded flavour. It is best served with the accompanying veal jus and rum reduction.

- \$55 per kg (approx 1.5kg whole bird)
- Minimum 3 days advance order
- Last order 20 December

## **Confectionary at Da Paolo Gastronomia for Take-away (Last Order – 23 December 2011)**

### **Panettone**

This traditional all-butter *Panettone* is made exclusively for Da Paolo by an artisanal bakery in Milan. Serve up this festive Italian treat at home or give it away as a thoughtful gift this season.

- \$45 and \$48 each
- Minimum 3 days advance order
- Last order 23 December

### **Gingerbread House**

Imagine a delightful gingerbread house, decorated with frosty icing, gummy bears, candy canes, lollipops, marshmallows and chocolate beans, sitting in the middle of your dining table. It is bound to be the talk of the evening!

- \$80 per house
- Minimum 3 days advance order
- Last order 23 December

### **Butter Cookie Festive Tree**

This 20-cm tall tree is made from a stack of star-shaped, freshly baked butter cookies. Dripping with icing which looks like snow and dotted with bits of chocolate balls, kids will adore this delectable treat.

- \$45 per tree
- Minimum 3 days advance order
- Last order 23 December

### **Festive Chocolate Cornflakes Wreath**

Da Paolo Gastronomia's festive wreath is made entirely of crunchy cornflakes moulded together by icing and coated with dark chocolate. To add to the festive feel, colourful miniature presents, candy sticks made of fondant and rainbow sugar sprinkles dot each wreath.

- \$18 (small) / \$\$25 (big)
- Minimum 3 days advance order
- Last order 23 December

### **Gingerbread Cookies**

The characters here include gingerbread men and women, angels, trees and snowmen! Each cute piece is covered with decorative colour icing, chocolate and silver balls, sprinkles and more.

- \$5 to \$8 per cookie
- Minimum 3 days advance order
- Last order 23 December

### **Brandied Fruit Cake**

'Tis the season to be jolly... and what better way to celebrate than a homemade fruit cake laden with dried fruits, nuts, flavoured with premium brandy for extra oomph and topped off with candied cherries. This is perfect for an office party or served up at home during the festive celebration.

- \$45 (approx 900g whole cake)

- Minimum 3 days advance order
- Last order 23 December

### **Tiramisu Log Cake**

A best seller every festive season and a must-have at the party table is the Da Paolo Gastronomia Tiramisu Log cake. Made the traditional way and best served chilled, this yuletide version of the Italian Tiramisu is recognised by the sponge finger biscuits surrounding the soft delicate tiramisu centre. The top is decorated with white chocolate snowflakes and shavings and mini candy canes.

- \$65 (for 8 – 10 persons)
- Minimum 3 days advance order
- Last order 23 December

### **Festive Cupcakes**

Decked out in the colours of the seasons – red and green – each butter cupcake is lusciously decorated with icing, candy canes, sprinkles, marzipan snowflakes and more. These make memorable gifts to loved ones and friends.

- \$6 per cupcake
- Minimum 3 days advance order
- Last order 23 December