



CJCC Christmas Gala Dinner 2014 - Menu

Gnocchi di semola alla Romana gratinati, spinaci e scalogno, burro e salvia

烘烤意大利面团，嫩炒菠菜和红葱，牛油鼠尾草

Broiled semolina dumpling, sautéed spinach & shallot, butter and sage

Lasagna classica

经典意式肉酱干层面，番红花白酒汁

Classic baked lasagna with Bolognese and Béchamel, saffron white wine sauce

Guancia di manzo brasata al balsamico, purea di zucca, asparagi e scorzanera frutta

意大利油醋焖牛面肉配南瓜蓉

Braised beef cheek with balsamic vinegar, pumpkin puree, asparagus & fried salsify

Tortino caldo al cioccolato bianco e limone, gelato alla vaniglia, salsa al torrone

白巧克力蛋糕配香软柠檬夹心，香草雪糕，糖酱

White chocolate cake with molten lemon heart, vanilla ice cream, nougat sauce

Panettone

意式甜点

Italian traditional Christmas dessert

Caffè o Tè

精选咖啡或香茗

Coffee or Tea

Menu created by Chef Luca Pecorari

