Christmas Eve Dinner

One&Only

CHRISTMAS EVE DINNER

ITALIA IN FESTA
Silky aged balsamic panna cotta, elegantly paired with “Parmigiano” ice cream for a festive play of delicate sweetness and savoury depth

LANGOUSTINES ALLA PIZZAIOLA
Langoustines paired with the vibrant flavours of tomato Pizzaiola, finished with a delicate squid emulsion for a beautifully balanced taste of the sea

PASTA ROZA ANTICO
Pasta Roza Antico, elevated with grey mullet roe, osmotically prepared vegetables and a fragrant blend of aromatic spices

ACHROMATISMO
Delicate cod, thoughtfully paired with the freshness of fennel and the bright, citrusy notes of lemongrass

CHRISTMAS IN CORFU
Duck takes centre stage, accompanied by beetroot in an array of textures, a luscious orange sauce and the distinctive warmth of Corfiot spices

MOUNTAIN CHAMOMILE
Chamomile gelato, lemon cream and almond crumble

MONT BLANC
Light chestnut mousse, berry compote, and blueberry and lime sorbet

220€ PER PERSON
OPTIONAL WINE PAIRING 70€ PER PERSON

Dishes indicated with (A) Alcohol | (C) Celery | (CR) Crustaceans | (D) Dairy | (E) Egg | (F) Fish | (G) Gluten | (L) Lupin | (M) Mustard | (MO) Molluscs | (N) Nuts | (P) Peanuts | (R) Raw | (S) Shellfish | (SE) Sesame | (SF) Sulphites | (SO) Soybean | (V) Vegetarian | (VG) Vegan – Responsibly Sourced. Consumption of raw or undercooked meats, seafood, or poultry products, such as eggs may increase your risk of foodborne illness. Please notify your waiter if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled. Prices are in euro and include all applicable taxes.