



*a* SEASON  
*of* CELEBRATIONS



ALBA

## FESTIVE DAY

*menu*

**25<sup>th</sup> December**

**QAR 450 with Soft Beverages Package**  
**QAR 550 with Enhanced Beverages Package**

### BEEF CARPACCIO

Angus Beef Carpaccio with Rocket, Parmesan and Parsley Dressing

### GAMBERO IN TEMPURA DI ZAFFERANO E ALGHE, RICCI, ERBE AMARE

Prawns Tempura with Saffron and Seaweed Sea Urchin Mayonnaise  
and Wild Herb

### PUGLIAN BURATTA CARTA DI MUSICA

Sicilian Caponata, Pistachio, Basil

### MARE NOSTRUM

Lobster risotto, Amalfi Lemon Confit, Lobster Bisque, BBQ lobster

### MERLUZZO E BORLOTTI

Atlantic Cod, Borlotti Beans, Romano Peppers Kalamansi Sauce

### BEEF WELLINGTON

Black Angus Tenderloin served with Truffle Roast Beef Jus, Vanilla  
Parsnip Puree, Hispi Cabbage

CHOCOLATO CAPRESE LAYARED CAKE,  
MASCARPONE ICE CREAM  
VANILLA PANA COTTA,  
POACHED BLACKBERRIES, LEMON  
ITALIAN CHEESE (sharing board)  
PANETONE



