

VESPER

‘THE BEASTLY FEAST’ OUR NEW YEAR’S EVE CELEBRATION

31st December 2016

ANTIPASTI - APPETISERS

Assaggio di prosciutto Iberico “Bellota” stagionato 36 mesi 36 months dry-cured Spanish Iberico ham “Bellota”	750
La nostra selezione di salumi al tagliere Our assortment of fine Italian cold cuts - 24 months dry-cured Prosciutto di Parma Riserva / Coppa Capitelli / Duck salame Bernardini / Ventricina d'Abruzzo / Mortadella Golfetta	890
Polpo alla griglia e polenta morbida Veneta Grilled octopus tentacles served with Venetian-style creamy polenta	690
Burrata Pugliese e prosciutto di Parma, pomodorini freschi Fresh burrata cheese from Puglia served with Parma ham and fresh cherry tomatoes	1350 / 250 g
Fegato d’oca, pesche caramellate e miele al rosmarino Seared duck foie gras, caramelised peach and rosemary honey	890
Cannolicchi in crosta e erbe all’olio extra vergine di oliva Herbs-crust baked Mediterranean razor clams and extra virgin olive oil	590
Insalata di barbabietola, spinaci, ricotta vaccina e mandorle tostate Beetroot salad with baby spinach leaves, ricotta cheese, fresh orange and toasted almonds	450
Burrata Pugliese, rucola e funghi scottati, olio al timo e pomodorini confit Fresh burrata cheese from Puglia, wild rocket and mushrooms, topped with thyme-infused extra virgin olive oil and tomatoes confit	590

*All prices exclusive of government and service charge

*Kindly let us know if you have food allergy or dietary preference

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PASTA

Tagliatelle all'uovo e tartare di spigola agli agrumi 590
Fresh handmade tagliatelle, french sea bass tartare, citrus flavour

Spaghetti all'aragosta, pomodorini e basilico 890
Canadian lobster spaghetti, cherry tomatoes and fresh basil

Fileja Calabrese al ragu di anatra profumato alle 5 spezie 490
Hand rolled fileja pasta from Calabria served with 5 spices duck ragù sauce

Fregola Sarda alle cozze e arselle in salsa al pomodoro lievemente piccante 590
Chef Francesco's version of his home region pasta from Sardinia with mussels and clams served in a lightly spiced tomato sauce

Paccheri al granchio e pomodorini freschi alla 'il Fumo' 890
Il Fumo's signature paccheri pasta, grilled crab meat and fresh cherry tomatoes

RISOTTO

Risotto al nero di seppia, ragu bianco di calamaro e sepiolina scottata alla griglia, limone croccante caramellato 690
Black ink squid risotto, calamari ragù, grilled baby squid and caramelised lemon

Risotto alle castagne e ragu di salsiccia, salsa al tartufo e parmigiano reggiano 590
Chestnuts risotto and fresh pork sausage, truffle sauce and parmesan cheese

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SECONDI - MAINS

Maialino da latte arrosto alla sarda con patate, pomodorini e salsa bruna 990

Chef Francesco's roasted suckling pig in the style of his home region of Sardinia, served with baked potatoes, cherry tomatoes and demi glace sauce

Costata di manzo Wagyu all griglia 490 per 100 g

Grilled Wagyu Ribeye Marble 5

Aragosta alle due salse, zafferano e asparagi 1,690

Poached Canadian lobster, saffron sauce and asparagus sauce

Trancio di dentice cotto all'unilaterale, salsa allo zaferano e verdure glassate 790

Crispy skin red snapper fillet, saffron sauce and glazed vegetables

Spalla di agnello da latte cotta a bassa temperatura, cous cous tiepido all'uva sultanina e pesto di menta 890

Slow cooked Baby lamb shoulder glazed in its own sauce, warm sultanas cous cous and mint pesto.

DOLCI - DESSERTS

Panettone 490

Classic New Year panettone cake, served with chocolate sauce and almonds crumble

Zabaione al cioccolato bianco e crumble al pistachio 450

White chocolate zabaione, served cold, and pistachios crumble

Le Frittelle di mele della nonna, gelato alla vaniglia e miele millefori 490

Grandmother's apple fritters, vanilla ice cream, drizzled with honey

Bomboloni alla Nutella e crema alla vaniglia 450

Vesper's signature homemade doughnut pastry filled with Italian Nutella and vanilla cream