

Water, soft drinks, wine, beer and coffee included 60 € adults & children over 12 years old 30 € children 5/12 years old | children 0/5 years free of charge

December 24th hristmas Eve buffet

Chinese area

- Bao bun with mackerel and pickled vegetables
- Sweet and sour octopus tentacles and spicy green chili pepper
- Vietnamese clams soup with coconut milk
- Fried codfish in hoisin sauce and soy sprouts
- Spring rolls with prawns and Thai vegetables

Japanese area

- Selection of sushi rolls with tropical fruits
- Catalan-style lobster salad
- Tuna tataki with sweet and sour radish and miso mayo
- Shrimps and vegetables tempura

American BBÒ area

- Roasted catch of the day with "pico de gallo"
- Grilled herbs smoked salmon
- Roasted octopus and chimichurri

Fried food area

- Traditional Christmas fried food
- Mixed fried fish with squids and prawns



- Lasagna with seafood
- Potato dumplings with clams and truffle
- Calamarata pasta with rockfish, its sauce and spicy turnip tops
- Swordfish "porchetta" and citrus mustard
- Fish soup with garlic croutons

Pizzeria

- Pinsa with zucchini carpaccio, its flower and marinated salmon
- Pinsa with tuna bresaola and puntarelle chicory
- Pinsa con anchovies, burrata cheese and lemon

*Teppanyaki area*Seared sliced tuna with marinated zucchini

• Seared sliced tuna with marinated zucchini and citrus mayo

Dessert area

Tronchetto di natale, stollen, ginger bread, pan pepato, ricciarelli, pasticciotto, christmas pudding, panettone and eggnog cream, pandoro and torrone

Pass around

Risotto with scampi, burrata cream and shellfish mayo

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December 25th Christmas Lunch

Chinese area

- Steamed Cinta Senese and truffle ravioli
- Bao bun with shredded beef and Chinese kimchi cabbage
- Peking duck
- Chicken satay with peanuts sauce
- Glazed pork ribs with Sichuan pepper

Japanese area

• Sushi rolls with beef tartare and mandarin chutney

- Beef and truffle nigiri
- Japanese curry pork katsudon
- Anchovies and broccoli tempura

American BBQ area

• Glazed pork leg, double malt beer, mashed potatoes and red fruits

• Beef asado, grilled sweet potatoes and wine reduction

• Lamb chop with bay leaf and pecorino sauce

ried lood area

- Traditional Christmas fried food
- Giudia-style artichokes

Italian area

- Lasagna with meat ragout sauce
- Pappardelle with boar sauce
- Sheep ricotta ravioli with sage, bacon and artichokes
- Roast beef with grain mustard, red wine sauce, roasted shallots and thyme
- Tortellini in broth

Pizzeria

- Pinsa with mushrooms and truffle
- Pinsa con pumpkin, gorgonzola and walnuts
- Pinsa with radicchio and speck

Teppanyaki area

• Mini saltimbocca with celeriac and broccoli cream

Dessert area

Tronchetto di natale, stollen, ginger bread, pan pepato, ricciarelli, pasticciotto, christmas pudding, panettone and eggnog cream, pandoro and torrone

Pass around

Risotto with porcini mushrooms, taleggio and truffle



December 31st, 2023 New Year's Eve dinner Sapari dal Manda

Oyster bar and welcome bubbles

With prosecco, wine, sparkling wine and cordials included 170 € adults and children over 12 years old | 60 € children 5/12 years | Children 0/5 years free of charge

> Live music during the dinner Entertainment for children in dedicated areas Midnight countdown Toasts and fireworks After dinner with disco in a dedicated room (with cash bar)



Chinese area

• Glazed pork saddle and kumquat mustard

- Lobster bao bun with spicy mayo
- Chinese shrimps and truffle ravioli

Japanese area

 Red turnip marinated salmon and spicy sour tubers

- Tuna gunkan, green apple tartare and salmon eggs
- Soy and truffle marinated beef nigiri

• Black venus rice uramaki with amberjack, mango and yuzu

American BBQ area

- Mediterranean-style baked red drum
- Grilled octopus and chimichurri
- Grilled smoked salmon with herbs
- Fish ceviche with grilled tortillas
- Grilled picanha and creole sauce

• Veal shank with mustard and sweet & sour purple cabbage

Fried food area

• Fried calamari, prawns and seafood skewers

• Scampi and lime arancino

Halian area

Potato dumplings, shellfish sauce, red

prawn, burrata cheese and lemon peel

- Pumpkin ravioli with "pioppini" mushrooms, Castelmagno fondue and amaretti
- Cannelloni with creamed codfish and artichoke & bottarga cream
- Shellfish bouillabaisse and garlic bread croutons
- Crusted beef fillet, porcini mushrooms and foie gras
- Beef cheek marinated in Barolo wine with wild berries sauce

Pizzeria

- Pinsa with potatoes, truffle and ciauscolo
- Pinsa marinara-style with anchovies and buffalo "stracciata"
- Focaccia with "Culaccia, puntarelle chicory and sweet pecorino

Teppanyaki area

- Seared amberjack with puntarelle chicory and pink grapefruit sauce
- Sea bass with artichokes and bottarga

Dessert Area – Gran buffet

Pan pepato, ricciarelli, pasticciotto, pan forte, struffoli, assortment of nougats, panettone and pandoro with accompanying sauces: chocolate and rum, vanilla English cream

Pass around

Calamarata pasta with lobster, its bisque and thyme porcini mushrooms Lentils and cotechino after midnight



information and reservations restaurant.aroma@ldchotels.com

Find your favorite taste also during Christmas time

December 8th. dinner

45 € adults and children over 140 cm Children under 140 cm free of charge Entertainment for children

December 24th, dinner

60 € adults and children over 12 years 30 € children 5/12 years old Children 0/5 years free of charge Entertainment for children with Santa Claus

December 25th, lunch

60 € adults and children over 12 years 30 € children 5/12 years old Children 0/5 years free of charge Entertainment for children with Santa Claus

December 26th, lunch

45 € adults and children over 12 years 25 € children 5/12 years old Children 0/5 years free of charge Entertainment for children

December 31st, dinner at Sapari dal Mondo

170 € adults and children over 12 years 60 € children 5/12 years Children 0/5 years free of charge Entertainment for children

January 1st, dinner 45 € adults and children over 140 cm Children under 140 cm free of charge Entertainment for children

January 5th, dinner 45 € adults and children over 140 cm Children under 140 cm free of charge Entertainment for children with the special participation of the "Befana"

January 6th, lunch

45 € adults and children over 140 cm Children under 140 cm free of charge Entertainment for children with the special participation of the "Befana"

Happy talidays

