

GALA DINNER



Hilton Gala

Chef's Signature Menu



MENU 1

Cuttlefish carpaccio with wild shoot salad, shrimps,
pink grapefruit and orange sauce

Ravioli with smoked provola cheese, rocket and cherry tomatoes

Roast veal fillet and Tokai sauce,
on potatoes and grilled artichokes

Saint Honoré with pralined hazelnuts and coffee sauce

Coffee and petits fours

MENU 2

Salmon and smoked swordfish millefeuille with crispy vegetables,
dandelion and passion fruit sauce

Risotto with asparagus and basil pesto, battered prawn

Baked seabass fillet with Mediterranean sauce
on mashed potatoes and fried aubergines

Orange parfait with raspberries, mint and lime

Coffee and petit fours

Mineral water, wine selection by our Sommelier (1/2 LT of wine per person) included.
Price per person, per service period of 2 hours.



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MENU 3

Grilled tuna kebab flavoured with black pepper
on pea puree and gaufrette potatoes

Paccheri pasta from Gragnano with tomato ragoût and meatballs,
«cacioricotta» cheese and basil cream

Grilled beef fillet with red wine sauce
on carrot and cinnamon cream, Pont-Neuf potatoes

Millefeuille with chocolate Chantilly cream,
chocolate chips and pralined hazelnuts

Coffee and chocolates

MENU 4

Welcome flute and amuse bouche

Shrimp terrine with oyster and orange salad

Cappellotto pasta with aubergines and Buffalo mozzarella
on cherry tomato sauce

Baked dentex on potato mousseline, olives and capers,
Lard flavored green beans

Chocolate parfait with gianduja heart,
blueberry creamy and almond tuile

Coffee and chocolates

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Price per person, per service period of 2 hours.