



William

RESTAURANT

Executive Chef Agostino D'Angelo of our pieds dans l'eau restaurant Brizza, and Michelin-starred Chef Diogo Costa of William Restaurant at Reid's Palace, A Belmond Hotel, Madeira, invite you to taste a four-hands menu originated from the meeting of the Mediterranean Sea and the Atlantic Ocean.

Caressed by the sea breeze, discover Sicily and Madeira through their culinary traditions in a tasting menu involving all senses through new forms and visions of raw materials, selected by the two chefs on this special occasion in Taormina Mare.

TASTING MENU

Welcome by the Chefs

Scallop with seaweed powder, caviar, hazelnut flakes
and sea water

Grilled oyster, parsley shallot foam, drops of
25-year aged balsamic vinegar

Tuna ham served with Madeiran polenta,
escabeche purée and flowers

Apple served in three textures,
an homage to “Peró” from Madeira that is used to make cider

***Mosaico* by Chef D’Angelo**

Lightly marinated seafood with citrus and fruit in zests,
gel and dried

***Trout* by Chef Costa**

Cured and torched from Seixal served with fermented water cucumber,
Surinam cherry, physalis and watercress crisp

***Spaghetti* by Chef D’Angelo**

With red beetroot, crab, and citrus burrata cream

Scampo by Chef D'Angelo

Crustacean emulsion, lobster coral powder,
sweet-and-sour onion and tuber medallion

Pre-palato by Chef D'Angelo

Lemon-parsley sorbet

Pork by Chef Costa

Served with asparagus from Madeira, blackberries and fried pork skin

Pre-dessert by Chef D'Angelo

Yogurt mousse with fermented carrot sorbet

Pé de Cabra Dessert by Chef Costa

Lemon, stout beer, dry wine and cocoa

180 (PER PERSON)
Service by Luigi Vassallo

VINO

Our Wine Manager, Giuseppe Androne, LVMH Virtuoso of Métiers d'Excellence and his team are delighted to guide you on these three wine journeys. From the depths of the Cyclops Reserve to the celestial peaks of the Himalayas, you will have the opportunity to taste the best of Sicilian, Italian and world wine excellence.

*“Have a good journey”
Salute!*

Sicily

4 glasses including a sweet wine
100 (PER PERSON)

Italy

5 glasses including a sweet wine
150 (PER PERSON)

World

6 glasses including a sweet wine
200 (PER PERSON)

V) vegetarian - (VG) vegan - (GF) gluten-free
Prices in euros, service included - VAT included - 10 Euro cover charge per person

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: (1) Cereals containing gluten, except: a) wheat-based glucose syrups, including dextrose (*); b) wheat-based maltodextrins (*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. (2) Crustaceans, (3) Eggs, (4) Fish, except:

a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. (5) Peanuts, (6) Soy, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. (7) Milk, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. (8) Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin, (14) Mollusks. (*) And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages. Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

