

# Dinner

Including a glass of Perrier-Jouët Grand Brut Champagne or Eggnog

## AMUSE BOUCHE

### APPETISERS

(choice of one)

### SOUP

### MAINS

(choice of one)

### DESSERT

**\$590**

subject to 10%  
service charge

### PISTACHIO CRUSTED FOIE GRAS TORCHON

*mixed cress, apple & blueberry chutney, brioche*

### BEEF CARPACCIO

*capers, chilli, pickled shallot mesclun, yuzu pearls*

### LOBSTER & CRAB TERRINE

*shellfish foam*

### ROASTED CHESTNUT SOUP

*pearl onions & gingerbread*

### PAN-ROASTED CHILEAN SEA BASS

*prawn, risotto tortellini, leek & lobster bisque*

### ROASTED GAMMON HAM

*brussels sprouts, petite carrots, buttered peas, gravy*

### BACON-WRAPPED TURKEY BREAST

*herby lemon chestnut stuffing, potatoes, petite carrots, brussels sprouts, cranberry gravy*

### CHAR-GRILLED BEEF TENDERLOIN SURF & TURF

*king crab leg, mashed potatoes, asparagus & mushroom sauce*

### CLASSIC CHRISTMAS PUDDING

*custard cream & seasonal berries*

