



THE ENVOY

Christmas Early Dinner

24 - 25 DECEMBER

Including a glass of Winter's Sun or Mulled Wine

AMUSE BOUCHE

APPETISERS

(choice of one)

MAINS

(choice of one)

DESSERT

\$520

subject to 10%
service charge

ORANGE CURED BALIK SALMON

pickled baby beets, wasabi aioli, white sturgeon caviar

CREAMY ROASTED CHESTNUT SOUP

oven-baked focaccia

SEARED ATLANTIC BLACK COD

roasted squid, espelette peppers, beans, lemongrass foam

PAN-ROASTED BEEF TENDERLOIN SURF & TURF

king crab leg, truffle mashed potato, asparagus, mushroom sauce

PISTACHIO-CRUSTED LAMB RACK

charred eggplant purée, apricot, zucchini, madeira jus

ROASTED TURKEY BREAST WITH CRISPY BACK BACON

herby & apple chestnut stuffing, potato, petite carrots, brussels sprouts, cranberry sauce, gravy

CHRISTMAS PUDDING

mixed berries, brandy snaps, crème anglaise

*Merry
Christmas!*



THE ENVOY

Christmas Dinner

21 - 27 DECEMBER

Including a glass of Winter's Sun or Mulled Wine

AMUSE BOUCHE

SOUP

APPETISERS

(choice of one)

SORBET

MAINS

(choice of one)

DESSERT

CHESTNUT ESPRESSO

oven-baked focaccia

ORANGE CURED BALIK SALMON

pickled baby beets, wasabi aioli, white sturgeon caviar

HAM HOCK & CHICKEN TERRINE

pickled baby beets, micro cress salad, tomato jam

LEMON SORBET

SEARED ATLANTIC BLACK COD FISH

roasted squid, espelette peppers, beans, lemongrass foam

PAN-ROASTED BEEF TENDERLOIN SURF & TURF

king crab leg, truffle mashed potato, asparagus, mushroom sauce

PISTACHIO-CRUSTED LAMB RACK

charred eggplant purée, apricot, zucchini, madeira jus

ROASTED TURKEY BREAST WITH CRISPY BACK BACON

herby & apple chestnut stuffing, potato, petite carrots, brussels sprouts, cranberry sauce, gravy

CHRISTMAS PUDDING

mixed berries, brandy snaps, crème anglaise

\$680

subject to 10%
service charge

Merry
Christmas!