

Christmas Dinnen

21 - 27 DECEMBER

Including a glass of Winter's Sun or Mulled Wine

CHESTNUT ESPRESSO

AMUSE BOUCHE

SOUP

oven-baked focaccia

APPETISERS : ORANGE CURED BALIK SALMON

pickled baby beets, wasabi aioli, white sturgeon caviar

\$680

subject to 10% service charge

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

Merry Christmas!

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(choice of one)

SORBET

MAINS

(choice of one)

DESSERT