

4 COURSE FESTIVE DINNER MENU
\$108++ PER PERSON

Appetizer

YUZU SCENTED HOKKAIDO SCALLOP & APPLE TARTARE

Fennel Pollen, Avruga Caviar, Burnt Orange and Citrus Vinaigrette

Soup

TRUFFLE SCENTED PORCINI MUSHROOM VELOUTE

Ginger Crouton, Chestnut Crumble and White Truffle Oil

Main Course

CASTELVETRANO TAPENADE CRUSHED TOOTHFISH GLACIER COD

Black Cod, Crispy Parmesan Polenta, Confit Tomato, Broccolini and Cava Beurre Blanc

OR

AJÍ PANCA GLAZED TURKEY ROULEAUX

Foie Gras, Duxelles Mushroom, Brussels Sprouts, Sweet Potato Mash and Giblet Truffle Jus

OR

JOSPER GRILLED BEEF ROSSINI

(Additional \$15)

Black Angus Beef Tenderloin, Foie Gras, Port Wine Jus and Jerusalem Artichokes

Dessert

NOËL AL CIOCCOLATO

Bittersweet Chocolate Namelaka, Cocoa Rice Crunch, Mulled Wine Poached Pear, Spiced Chocolate Ganache and Red Wine Reduction Gel



If you have any food allergies or intolerance, please inform our service associates

All prices are listed in Singapore Dollars (S\$) and subject to a 10% service charge and prevailing goods & services tax (GST)

4 COURSE FESTIVE VEGETARIAN DINNER MENU
\$108++ PER PERSON

Appetizer

BURRATA & HEIRLOOM TOMATOES

Mizuna, Fennel Compote, Basil, Candied Walnut and Pedro Ximénez

Soup

TRUFFLE SCENTED PORCINI MUSHROOM VELOUTE

Ginger Crouton, Chestnut Crumble and White Truffle Oil

Main Course

MANCHEGO AUBERGINE TARTE TATIN

Piquillo Piperade, Courgette, Burnt Squash, Lattice Crisp and Datterini Tomato Coulis

Dessert

NOËL AL CIOCCOLATO

Bittersweet Chocolate Namelaka, Cocoa Rice Crunch, Mulled Wine Poached Pear,
Spiced Chocolate Ganache and Red Wine Reduction Gel



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