

VERANDAH

ROOFTOP ROTISSERIE

CHRISTMAS

FEAST AT HOME



Available from 1 December 2026 to 1 January 2027

3 days advance order
with full payment is required





Mozzarella di Buffalo Salad

Prosciutto di Parma | Vine-cherry Tomatoes | Arugula | Pesto

\$28+ (Good for 2-3 persons)

72 Hours Dry Aged Rotisserie Chicken

Over-night Citrus Brine | Stuffed with Chorizo & Herbs | Roasted Potatoes | Chicken Jus

\$50+ Whole | Approximately 1.3kg +/- (Good for 5-6 persons)

Honey Grain Mustard Glazed Ham

Sous Vide & Glazed with Honey & Grain Mustard | Roasted Honey Pineapple | Cranberry Sauce

\$50+ Whole | Approximately 1kg (Good for 5-6 persons)

Crackling Spanish Duroc Pork Porchetta

Stuffed Anchovy Butter | Roasted Brussel Sprouts | Green Apple Gravy

\$58+ | Approximately 1kg +/- (Good for 5-6 persons)

14 Days Dry Aged Primarque Angus Picanha MS3

250 Days Grain-fed | 75°C Slow Roast | Served Medium Rare | Truffle Mashed Potato | Red Wine Sauce

\$15+ Per 100g | Min. Order 500g (Good for 2-3 persons)

Over-night Braised Wagyu Beef Cheek

24 Hours Slow Braised | Truffle Mashed Potato | Natural Jus

\$12+ Per 100g | Min. Order 500g (Good for 2-3 persons)



Add On Sides | \$12+ Each

Mesclun Green with Balsamic Dressing

Roasted Duck Fat Potatoes

Brussel Sprouts with Crispy Pancetta

Truffle Mashed Potato

Sauteed Wild Mushroom

