Thanksgiving Dinner

4-COURSE MENU
138* PER PERSON
with a glass of Cranberry Whisky Sour cocktail or mocktail

AMUSE-BOUCHE

ALASKAN CRAB MEAT
Oscietra Caviar, Celeriac, Meyer Lemon, Egg

PATAGONIAN TOOTHFISH
Hokkaido Scallop, Textures of Corn, Anchovies, Espelette Sorrel Butter

TURKEY BREAST
Chestnut, Mushroom Fricassée, Brussels Sprouts, Black Truffle
OR
WAGYU BEEF
Carrot Mousseline, Winter Vegetables, Black Truffle, Piedmont Hazelnuts

SPICED PUMPKIN CHEESECAKE
Red Berries, Pecan Nut Gelato, Caramel Crumble

FULLERTON BAY BLEND COFFEE
PREMIUM TWG TEA

Prices is stated in Singapore Dollars, subject to service charge and prevailing government taxes.