

Christmas & New Year Dinner

25 DEC 2022 & 1 JAN 2023

6.30PM – 10PM

Amuse Bouche

Chilled Appetiser

*Duck rilette, orange butter & caramelised walnut
with white port-infused quince paste*

Warm Appetiser

*Seared langoustine, asparagus, prosciutto ham
& morel mushroom with yuzu cream*

Trio de Soupe

Lobster bisque, cream of mushroom, soupe du jour

Main Course

(Please select 1)

*Grilled U.S. prime striploin, pan-seared foie gras served
with artichoke mousseline, asparagus, confit of vine tomatoes
& baby carrots with red wine sauce*

or

*Baked wild salmon fillet, Hokkaido scallop, fine pea mousseline,
asparagus & baby carrots with yuzu cream*

Dessert

Caraïbe chocolate parfait with hazelnut financier

5-course \$138 per person

Menu is subject to change in view of market availability. Dine-in prices are subject to 10% service charge and prevailing government taxes. Discounts are not applicable for festive dine-in menus, unless otherwise stated. Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance. Other T&Cs apply.