

Christmas Eve & New Year Eve Dinner

24 & 31 DEC 2022

6.30PM – 10PM

Appetiser

*Grilled Mediterranean octopus tentacle, Hokkaido scallop,
served with heirloom tomato, avocado mousse & aged balsamic*

Soup

*Cream of charred celeriac served with turkey galantine,
Kristal caviar & chopped chives*

Seafood

*Poached Boston lobster served with green asparagus,
prosciutto ham & yuzu cream*

Main Course

(Please select 1)

*Grilled Miyazaki beef fillet served with kumara mousseline,
baby carrots, confit of vine tomatoes & truffle jus*

or

*Hokkaido chum salmon served with fine green pea mousseline,
baby carrots & confit of vine tomatoes*

Dessert

*Mousse de cassis sur lemon croustillant
served with lemon sorbet*

5-course \$178 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.