



# XMAS CELEBRATORY SET MENU

15 November 2024 – 5 January 2025

Please select 1 dish from each category below

## AMUSE BOUCHE

### APPETISER

**Baked Camembert**  
Crostini | Walnut | Honey

**Hyogo Oysters Rockefeller (2 pcs)**  
Spinach | Parmesan | White wine

**Burrata Toast**  
Heirloom Tomato | Balsamic Glace | Parma Ham | Pesto

**Roasted Butternut Squash Soup**  
Crème Fraiche | Hokkaido Scallop | Chives

## MAIN COURSE

**Grilled Wagyu Ribeye (200g) – Add \$10**  
Potato Fondant | Grilled Brussel Sprouts  
Foie Gras infused Butter | Red Wine Jus

**Herb Crusted Lamb Rack**  
Pomme Puree | Grilled Brussel Sprouts | Red Wine Mint Jus

**Half Spring Chicken**  
Pomme Puree | Kenya Beans | Mushroom Gravy

**Pan-Seared Cod**  
Pomme Puree | Kenya Beans | Tobiko Bearnaise

## DESSERT

**Christmas Reindeer**  
70% Guanaja Chocolate Mousse | Spiced Cherry Confit  
Kirsch Chantilly

**Christmas Sleigh**  
Lemongrass White Chocolate | Mango Passion Jelly  
Caramel Banana Compote