

# *Festive Dinner*

1 – 23, 26 – 30 DEC 2022 & 2 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.*