

FESTIVE DINNER

15 November to 30 December 2024
(excluding 24 and 25 December)

5-COURSE MENU: 128* per person

DUO OF DUCK

duck liver terrine, rillettes, cherry, sage, sherry,
black peppercorns, brioche

OR

POMEGRANATE CURED TROUT

scallop, molasses, pomelo, jicama, fennel flowers

SMOKED CHESTNUT VELOUTÉ

caramelised onions, almond milk, corn crisps, black truffles

SANCHOKU WAGYU BEEF STRIPLOIN

arugula mustard, asparagus, butternut pumpkin, apple

OR

FRESHWATER THREADFIN

kaluga caviar, celtuce, black olive oil, confit lemon, puffed barley

OR

FRENCH POULET

white beans, saucisson butter, smoked paprika, savoy cabbage,
mushroom crust, crêpes

LEMON GELATO

honeyed oats, lime tuile

MONT BLANC

chestnut pâte à bomb, vanilla, osmanthus-infused pear,
gingerbread gelato,
roasted hazelnut white chocolate snow

Contains  Alcohol |  Nuts |  Gluten |  Egg

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