



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 Bell
70% Guanaja Chocolate Mousse | Spiced Cherry Confit
Kirsch Chantilly

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