



JAD

Christmas Dinner

23, 24, 25 December 2023 | 6.30 p.m. to 10.30 p.m.

188* per person

MENU A

迷迭香火鸡叉烧, 烧汁香煎培根北海道带子, 乳猪件葱油饼

Honey-glazed Roasted Rosemary Turkey

Pan-fried Hokkaido Scallop wrapped in Bacon, Chinese Barbecue Sauce

Traditional Roasted Suckling Pig, Spring Onion Pancake

浓炖一品盅

(鲍鱼, 花胶, 海参, 干贝, 蹄筋, 花菇, 芋头)

Braised Seafood Broth, Abalone, Fish Maw, Sea Cucumber,

Dried Scallop, Pork Tendon, Flower Mushroom, Yam

头抽鹿儿岛和牛粒, 松露野菇, 炸土豆泥

Sautéed Diced Grade 4 Kagoshima Wagyu Beef in Vintage Soya,

Truffle Wild Mushroom, Deep-fried Mashed Potato

鲑鱼鲜蟹柔香面

Simmered Egg Noodles with Salmon and Fresh Crab

鳄梨露玫瑰椰雪花, 蜂巢黑糖糕, 爆浆巧克力芝麻球, 蓝花绿茶酥

Rose-Coconut Ice with Avocado Puree

Black Sugar Cake, Lava Chocolate Sesame Ball, Blue Pea Green Tea Pastry

MENU B

迷迭香火鸡叉烧, 烧汁香煎培根北海道带子, 乳猪件葱油饼

Honey-glazed Roasted Rosemary Turkey

Pan-fried Hokkaido Scallop wrapped in Bacon, Chinese Barbecue Sauce

Traditional Roasted Suckling Pig, Spring Onion Pancake

鲜蟹南瓜鲜虾云吞汤伴炸香葱馒头

Fresh Crab with Fresh Prawn Wanton Soup,

Deep-fried Spring Onion Mantou

味噌焗鲈鱼伴时蔬, 炸土豆泥

Oven-baked Premium Miso with Seasonal Vegetable,

Deep-fried Mashed Potato

西红柿蛋花西澳龙虾烩饭

Simmered West Australian Lobster in Silken Egg Tomato Sauce

with Fragrant Egg Fried Rice

鳄梨露玫瑰椰雪花, 蜂巢黑糖糕, 爆浆巧克力芝麻球, 蓝花绿茶酥

Rose-Coconut Ice with Avocado Puree

Black Sugar Cake, Lava Chocolate Sesame Ball, Blue Pea Green Tea Pastry

Price stated is in Singapore Dollars, subject to service charge and prevailing government taxes.

