

Festive Lunch

1 – 23 & 27 – 30 DEC 2022

12PM – 2.30PM

Appetiser

(Please select 3)

*Chilled pasta, snow crab, caviar & sakura ebi
with white truffle vinaigrette*

*Hokkaido scallop, fine pea mousseline & crispy prosciutto ham
with truffle cream*

*Cured salmon & avocado gâteau, trout roe & apple jelly
with sweet mustard cream*

*Duck rilette, orange butter & caramelised walnut
with white port-infused quince paste*

Trio de Soupe

Lobster bisque, cream of mushroom, soupe du jour

Main Course

(Please select 1)

*U.S. beef tenderloin, mustard kumara mousseline, asparagus,
confit of vine tomatoes & baby carrots with red wine sauce*

*Australian lamb rack with pistachio crust, mustard kumara
mousseline, asparagus, confit of vine tomatoes & baby carrots
with rosemary jus*

*Baked wild salmon fillet, fine pea mousseline,
asparagus & baby carrots with yuzu cream*

Dessert

(Please select 1)

Green tea panna cotta with apple parcel

*Pineapple & cranberry crumble tart
with salted caramel ice cream*

3-course \$78 per person

4-course \$88 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.