

Christmas Eve Menu

Amuse Bouche (Tuna Cones)

"Kaya Toast"

Seared Foie Gras, Pandan-Coconut Jam,
Toasted Brioche, Slow Cooked Egg Yolk,
Foie Gras-Espresso Mousse

Weiser Farm's Baby Beet Salad

Toasted Hazelnuts, Watercress, Citrus,
Goat Cheese, Aged Balsamic

"Chirashi Sushi "

Big Eye Tuna, Uni, Hamachi, Ebi Shrimp,
Tosa Soy & Yuzu Gelée, Grated Wasabi Root

Burrata & Marinated Brussels Sprouts

Prosciutto Di Parma, Wild Rocket, Toasted Almonds,
Grain Mustard-Herb Vinaigrette

Shigoku Oysters on the Half Shell

Half Dozen Oysters, Kalamansi Citrus Ponzu

Roasted Italian Chestnut Agnolotti

Shaved French Black Truffles, Mascarpone, Parmigiano Reggiano

Risotto "Frutti Di Mare"

Hokkaido Scallop, Lobster, Sweet Shrimp, Calamari,
Saffron-Lobster broth, Parsley

Rye Crusted French Sea Bass

Leek-Lobster Terrine, Tarragon Butter,
Sea Beans, Americaine Sauce

Pan Seared Red Snapper "Laksa"

Vietnamese Coriander, Rice Noodles,
Thai Basil, Calamansi, Curried Coconut Broth

Roasted Live Maine Lobster +15

Black Truffle Butter, Cauliflower Gratin

Brioche Stuffed Poussin (For Two)

Roasted Potatoes, Black Truffle Jus

Roast Honey Ham

Caramelized Apples, Chamomile Pickled Cabbage,
Roasted Brussels Sprouts

USDA Prime Rib

Potato Puree, Yorkshire Pudding, Au Jus

..Desserts..

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

Chocolate Mille - Feuille

Passion Fruit Cream, Dulcey Ganache,
Chocolate Leaves, Passion Fruit Straciatella Gelato

MARRY CHRISTMAS FROM OUR CULINARY TEAM :

Chefs Josh, Greg, Bao, Ai Li, Dwayne, Lisa, Ammie, Nel and Julius

SGD 195 ++