

Ala Carte Thanksgiving Day Menu

..Starters..

"Kaya Toast" 38

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

Burrata & Roasted Quince 29

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

Hokkaido Scallop Sashimi 38

Tosa Soy, Myoga, Young Shiso, Sea Grass,
Avocado Mousse

Kumamoto Oyster Gratin 36

Saikyo Miso, Yuzu Kosho, Salmon Pearls,
Calamansi Citrus Ponzu

Heirloom Pumpkin Agnolotti 32

Mascarpone, Sage

White Truffle Risotto or Tagliatelle 80

Alba White Truffles, Parmigiano Reggiano

..Mains..

Pan Roasted Dover Sole 68

Bouchot Mussels, Sun Choke Puree,
White Wine Saffron Broth

Pan Seared Scottish Salmon 50

Shelling Bean Ragout, Trumpet Mushrooms,
Pancetta, Confit Tomato, Mascarpone Emulsion

Maple Leaf Farms Duck Breast 58

Rosemary-Apple Puree, Black Trumpet Mushrooms,
Butternut Squash, Natural Jus with Thyme

Dutch Milk-Fed Veal Porterhouse 105

Miso-Maple Roasted Brussels Sprouts,
Sweet Potato Puree, Caramelized Black Garlic

USDA Prime Filet Mignon Au Poivre 92

Smoked Shallot Puree, Potato-Bacon Terrine

USDA Prime Côte de Boeuf for Two 195

Red Wine Reduction, Aligot Potatoes

..Desserts..

Assorted Pies

(Crème Fraiche or Ala Mode)

HAPPY THANKSGIVING FROM OUR CULINARY TEAM :
Chefs Josh, Greg, Bao, Ai Li, Dwayne, Lisa, Ammie, Nel and Julius