



CHRISTMAS DINNER MENU

5-COURSE

INDOOR DINING: **\$168⁺⁺** (NON-WINDOW) | **\$188⁺⁺** (WINDOW)

ALFRESCO ROOFTOP DINING: **\$168⁺⁺**

1ST COURSE

Scallop Tartare | Sturia Caviar | Cranberry Gel | Citrus Dressing

2ND COURSE

Pumpkin Veloute | Madagascar Vanilla | Pancetta Crisp

3RD COURSE

Burrata | Roasted Beetroot | Cinnamon Crumbs | Plum Compote

4TH COURSE

The Festive Platter (For 2 Pax)
Roast Turkey With Pinenut And Pancetta Stuffing

Or

Glazed Bone-In Ham (For 2 Pax)
Roast Parsnip | Honey Balsamic Brussel Sprouts | Truffled Soubise | Winter Berry Compote

Or

Grilled Hamachi | Asparagus | Hazelnut Butter | Apple Sauce

Or

Josper Wood Fired Wagyu Tri Tip | Truffled Potato Foam
Butter Glaze Heirloom Carrots | Burgundy Reduction

DESSERTS

Yule Love This
Smoked Chocolate Parfait | Caramel Ganache | Sherry Vinegar | Chocolate Twigs

Or

“Winter” Berries
Red Fruit Sorbet | Mulled Wine Berries | Vanilla Vennois | Yoghurt Snow

OR

Xmas Cookies

All prices are still subjected to 10% service charge & prevailing government taxes

