

Festive

Set Lunch

18 to 22 December, 26 to 29 December

3 Courses 78

Indulge in exquisite dishes crafted to infuse the spirit of the season into every bite.

STARTERS

Sweet Pea Guacamole, Warm Crunchy Tortilla
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons
Burrata with Black Winter Truffle
Butternut Squash Soup, Mushrooms, Chives
Crab Cake, Celeriac Remoulade, Pink Grapefruit, Ginger
Crispy Calamari, Parmesan, Lemon, Salsa Verde
Grilled Octopus, Preserved Lemon-Calabrian Chili Dressing, Shaved Fennel
Spiced Chicken Samosa, Cilantro Yoghurt Dip

MAINS

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Angel Hair Pasta with Rock Shrimp Scampi, Calabrian Chili, Kale
Seared Sea Trout with Maitake Mushrooms, Leeks and Chili-Garlic Emulsion
Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes +15
Crackling Chicken, Spinach, Buttered Hot Sauce
Cheeseburger with Pepper Jack Cheese, Avocado, Crunchy Red Onions
Veal Milanese with Sweet Potato, Dried Cranberries, Arugula
Pork Chop with Smoked Chili Glaze, Brussels Sprouts and Sweet Onions +25

DESSERTS

Christmas Yule Log, Toasted Almond Sorbet
Cinnamon Apple Pie, Maple Pecan Ice Cream
Salted Caramel Sundae, Candied Peanuts and Popcorn
Choice of 2 Scoops of Sorbet or Ice Cream



Festive

Set Dinner

18 to 23 December, 26 to 30 December 2023, 1 January 2024

3 Courses 108

Indulge in exquisite dishes crafted to infuse the spirit of the season into every bite.

STARTERS

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish

Beef Carpaccio, Shaved Mushroom, Spicy Sesame Vinaigrette

Burrata with Black Winter Truffle

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing

Grilled Octopus, Preserved Lemon-Calabrian Chili Dressing, Shaved Fennel

Crab Cake, Celeriac Remoulade, Pink Grapefruit, Ginger

Caramelized Foie Gras, Black Olive Seasoning, Lychee, Brioche +5

MAINS

Black Truffle, Three Cheese and Farm Egg Pizza

Atlantic Cod with Spiced Jade Emulsion, Broccolini

Wood Fired Tiger Prawns with Chili Butter, Shoestring Potatoes

Pork Chop with Smoked Chili Glaze, Brussels Sprouts and Sweet Onions

Grilled Lamb Chops, Aleppo Pepper Sauce, Broccoli Spaetzle, Mint

Pepper Crusted Wagyu Beef Tenderloin with Roasted Carrots, Pistachio-Tarragon Chili Aioli +40

Simply Grilled Westholme Wagyu Ribeye +45

DESSERTS

Christmas Yule Log, Toasted Almond Sorbet

Cinnamon Apple Pie, Maple Pecan Ice Cream

Salted Caramel Sundae, Candied Peanuts and Popcorn

Choice of 2 Scoops of Sorbet or Ice Cream



Christmas

Set Dinner

24 and 25 December

4 Courses 188

An exquisite curation to add a little festive sparkle to your celebrations.

AMUSE-BOUCHE

Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze
Sea Urchin, Black Bread, Jalapeño and Yuzu

STARTERS

Hamachi Sashimi, Chili Tapioca, Tropical Fruits and Lime
Butternut Squash Soup, Mushrooms, Chives
Burrata with Black Winter Truffle
Foie Gras Brûlée, Dried Sour Cherries, Candied Pistachio, White Port Gelée

MAINS

Risotto with King Crab, Puffed Rice, Nori and Black Truffle
Seared Branzino, Roasted Savoy Cabbage, Fresno-Curry and Lime
Grilled Lamb Chops, Brussels Sprouts, Pistachio Pesto
Wagyu Beef Tenderloin Rossini with Crunchy Potato Gratin

DESSERTS

Christmas Yule Log, Toasted Almond Sorbet
Gingerbread Bundt Cake, Cranberry Sorbet
Salted Caramel Sundae, Candied Peanuts and Popcorn
Choice Of 2 Scoops of Sorbet or Ice Cream

All prices are subject to 10% service charge and prevailing government taxes.



New Year's Eve

Set Dinner

31 December

4 Courses 188

Bid farewell to 2023 and welcome new beginnings on an indulgent note.

AMUSE-BOUCHE

Crispy Tuna Sushi, Chipotle Mayonnaise, Soy Glaze

Sea Urchin, Black Bread, Jalapeno and Yuzu

STARTERS

Kinmedai Ceviche with Green Chili Dressing, Puffed Rice and Herbs

Butternut Squash Soup, Mushrooms, Chives

Burrata with Black Winter Truffle

Pepper Crusted Foie Gras, Strawberry Jam, Marcona Almonds

MAINS

Fish Stew Thickened with Aioli, Seabass, Scallops, Mussels, Clams, Prawns

Baked Lobster in Shell with Black Truffle Butter, Shoestring Potatoes

Fragrant Spiced Lamb Chops with Cucumber Yoghurt, Crunchy Garnishes

Pepper Crusted Wagyu Beef Tenderloin with Roasted Carrots, Pistachio-Tarragon Chili Aioli

DESSERTS

Strawberry Shortcake, Strawberry Sorbet

Mont Blanc, Chestnut, Mandarin Sorbet

Salted Caramel Sundae, Candied Peanuts and Popcorn

Warm Chocolate Cake

All prices are subject to 10% service charge and prevailing government taxes.