



# Merry Little Christmas

## Three-course Set Menu with Individual Mains

\$170 per guest, minimum two to dine

*Comes with a complimentary glass of Champagne Sanger Voyage 360 Brut*

24 December | Dinner: 5pm to 10pm

25 December | Lunch: 11am to 3pm, Dinner: 6pm to 10pm

### STARTER

#### Chilled Seafood Platter

Akoya Clams

*Kombu relish*

Potted Mussels

*Saffron carrots*

Market Fish Crudo

*Capers, ginger, ponzu*

Poached Prawns

*Cocktail sauce, lemon*

French Oysters

*Nahm jim jaew, mignonette, lemon*

Hokkaido Scallop Crudo

*Lemon truffle vinaigrette*

Ocean Trout Rillette

*Dill, lemon, trout roe*

Spanner Crab Shooter

*Gazpacho, horseradish*

### MAIN COURSE

*Choice of one per guest*

Pan Seared Barramundi

*Confit onion, potato, crab, vanilla,  
orange, persillade*

Turkey Mosaic

*Confit leg pastry, corn purée, spinach,  
plum sauce*

Grilled Angus Beef Sirloin

*Potato galette, beetroot, spinach,  
bordelaise sauce*

Poached Prawns

*Cocktail sauce, lemon*

### DESSERT

*Choice of one per guest*

Pistachio Panna Cotta

*Raspberry lime compote, rosemary,  
cinnamon scented nuts*

Fruit Platter

*Festive fall fruits on ice*

Price is subject to 10% service charge and inclusive of prevailing government taxes.



# The Joy of Sharing

## Three-course Set Menu for the Table

\$170 per guest, minimum four to dine

*Comes with a complimentary glass of Champagne Sanger Voyage 360 Brut*

24 December | Dinner: 5pm to 10pm

25 December | Lunch: 11am to 3pm, Dinner: 6pm to 10pm

### STARTER

#### Chilled Seafood Platter

Akoya Clams  
*Kombu relish*

Potted Mussels  
*Saffron carrots*

Market Fish Crudo  
*Capers, ginger, ponzu*

Poached Prawns  
*Cocktail sauce, lemon*

French Oysters  
*Nahm jim jaew, mignonette, lemon*

Hokkaido Scallop Crudo  
*Lemon truffle vinaigrette*

Ocean Trout Rilette  
*Dill, lemon, trout roe*

Spanner Crab Shooter  
*Gazpacho, horseradish*

### MAIN COURSE

*Choice of one*

Josper Grilled OP Rib Steak, 1.3kg  
*Array of condiments, bordelaise sauce*

Josper Grilled Porterhouse Steak, 1.3kg  
*Array of condiments, bordelaise sauce*

Pan Seared Whole Seabass, 1kg  
*Prawns, scallops, mussels,  
preserved lemon seafood bisque*

### SIDES

Sautéed Brussels Sprouts  
*Bacon, shallots, sage, honey sherry vinegar*

Rosemary Artichokes  
*Jerusalem artichokes, onions,  
rosemary, garlic purée*

Garden Salad  
*Seasonal garden greens, mint,  
shallot, champagne dressing*

Truffle Galette  
*Parmesan, chives, truffle oil*

### DESSERT

*Choice of one per guest*

Pistachio Panna Cotta  
*Raspberry lime compote, rosemary,  
cinnamon scented nuts*

Fruit Platter  
*Festive fall fruits on ice*

Price is subject to 10% service charge and inclusive of prevailing government taxes.