



# CHRISTMAS DINNER MENU

\$198<sup>++</sup>

| 24 - 25 DEC  
| 5PM - 1AM

## AMUSE BOUCHE

**Oyster with Mentaiko and Cucumber Foam**

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## FIRST COURSE

**Sea Urchin Miso Okayu, Corn Espuma**

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## SECOND COURSE

**Spotted Prawn Tartare with Green Apple, Caviar,  
Myoga, Yuzu**

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## THIRD COURSE

**Roasted Quail with Seaweed Sauce, Mango Chutney**

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## FOURTH COURSE

**Cumin and Herb Crusted Venison with Orange Demi-Glace**

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## FIFTH COURSE

**Baileys Charcoal Log with Cinnamon, Apple, Thyme**



# CHRISTMAS DINNER MENU

\$198++

## VEGETARIAN

### AMUSE BOUCHE

**Zucchini Flower Tempura**

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### FIRST COURSE

**Amela Tomato with Thai Basil Sorbet**

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### SECOND COURSE

**Pumpkin Dumpling with Green Curry**

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### THIRD COURSE

**Eggplant with Turmeric Foam**

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### FOURTH COURSE

**Wild Mushroom Soba Mai**

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### FIFTH COURSE

**Tropical Mango with Glutinous Rice Tuile,  
Coconut Sorbet**

# CHRISTMAS LUNCH MENU

\$128<sup>++</sup>

| 25 DEC  
| 12PM - 3PM

## CHOICE OF STARTERS

### Seasonal Oysters

Ponzu, dill oil

supplementary +25

OR

### Burrata Tomato Salad

Peach mostarda, candied walnut, shiso, endive

OR

### Cauliflower Steak

Cauliflower puree, almond and golden raisins crumble

OR

### Pan Seared Scallops

Nduja beurre blanc, cauliflower, pickled sweet pepper, shrimp oil

OR

### Grilled Octopus

Yellow pepper soy, green apple

OR

### Spotted Prawn Tartare

Green apple, caviar, myoga

## CHOICE OF MAINS

### A4 Miyazki Striploin (150g)

Konbu demi-glace

supplementary +50

OR

### Line Caught Red Snapper (200g)

Laksa, ebi shrimp oil, celeriac, coconut puree

OR

### Tiger Prawn (200g)

Black pepper sauce, lime, charcoal oil

OR

### Roasted Chicken (300g)

Seaweed sauce, lignonberry

OR

### Cumin and Herb Crusted Venison

Orange demi-glace

OR

### Wild Mushroom Soba Mai

Mixed mushroom

## CHOICE OF DESSERTS

### Tropical Mango

Glutinous rice tuile, coconut sorbet

OR

### Baileys Charcoal Log

Cinnamon, apple, thyme