

## CHRISTMAS EVE DINNER

24 December 2018, 7:00 PM–10:00 PM

From \$220.00++ per person

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### AMUSE BOUCHE

Citrus Blinis with Traditional Condiments and Oscietra Caviar

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### EXCEPTIONAL PASS-AROUNDS

Slow-cooked Spanish Octopus Legs with Salsa Verde

Foie Gras Mousse with Sesame Seeds in Charcoal Cone

Pan-seared Hokkaido Scallops with Celeriac and Black Truffle Sauce

Rock Melon Gazpacho with Goat Cheese Espuma and  
Crispy Parma Ham

King Crab and Sweet Turnip Open Ravioli with Japanese  
Sea Urchin and Caviar

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### A MEDLEY OF SEAFOOD

Freshly-shucked Fine de Claire Oysters, Boston Lobster, Alaskan  
King Crab, Black Mussels, Tiger Prawns

*With Cocktail Sauce, Horseradish Sauce, Tabasco, Red Wine Shallot  
Mignonette Dressing, Lemon Wedges*

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If you have any food allergies or food intolerances, please inform our service staff.  
All prices quoted are in Singapore dollars, and are subject to 10% service charge  
and prevailing taxes of 7%.

## SUSHI AND SASHIMI

Norwegian Salmon, Spanish Octopus, Yellow Fin Tuna, Hamachi, California Roll, Avocado and Salmon Roll, Roasted Eel Roll, Mango and Prawn Roll

*With Cocktail Sauce, Horseradish Sauce, Tabasco, Red Wine Shallot Mignonette Dressing, Lemon Wedges*

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## FRESH SALADS

Mesclun Salad, Iceberg Lettuce, Baby Romaine, Arugula Salad, Feta Cheese, Pumpkin Seeds, Carrots, Kalamata Olives, Sweet Corn, Cherry Tomatoes, Quail Eggs, Kenya Beans, Croutons, Gherkins, Parmesan Cheese, Homemade Smoked Salmon

*With French Vinaigrette, Italian Dressing, Wafu Dressing, Thousand Island Dressing*

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## ASSORTED CHARCUTERIE

Bayonne Ham, Jesus de Lyon, French Salami, Spicy Chorizo, Duck and Pork Rillettes, Pork Terrine, Foie Gras Terrine

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## HOMEMADE BREADS AND PIES

Cheese Grissini, Ciabatta Bread, Tomato Focaccia, French Baguette, Soft Buns, Multigrain Loaf, Walnut and Fig Bread, Chestnut and Raisin Loaf, Pumpkin and Raisin Pie, Bacon and Egg Pie

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## HEARTY SOUP

Roasted Butternut Velouté with Crispy Streaky Bacon Bits and Black Truffle Whipped Cream

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## ARTISANAL CHEESES

An assortment of artisanal French Cheese

*With Dried Fruits, Assorted Crackers, Fig Jam, Walnuts, and Manuka Honey*

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## FROM THE CARVERY

Whole Roasted Turkey served with Chestnut Stuffing, Cranberry Sauce and Giblet Gravy

Honey-glazed Gammon Ham served with Apple Sauce and Grilled Pineapple with Cinnamon

Dijon Mustard-rubbed Australian Prime Rib with Corn on the Cob, Fingerling Potatoes and Natural Beef Jus

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## LIVE STATION

PAN-SEARED DUCK FOIE GRAS

Williams Pear Compote, Pistachio, Balsamic Gastrique, Brioche

63°C ORGANIC EGG

Wild Mushroom Ragout, Crispy Jambon de Bayonne, Black Truffle Emulsion

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## GASTRONOMIC MAINS

### BLACK COD MEUNIERE

Creamy Coco Beans, Chorizo Crumb, Lemon Beurre Blanc

### PAN-SEARED WAGYU STRIPLOIN

Cherry Tomato Provençal, Truffled Mashed Potatoes,  
Brussels Sprouts, Bordelaise Sauce

### DUCK LEG CONFIT

Sarladaise Potatoes, Green Peas and Heirloom Carrots  
with Pancetta, Sauce à l'Orange

### ROASTED POTATO GNOCCHI

Sun-dried Tomato Pesto, Pine Nuts, Green Asparagus,  
Shaved Black Truffle

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## DELECTABLE DESSERTS

### VERRINES

Angel Food Cake with Chantilly Cream, Christmas Tropicana,  
Milk Chocolate and Lemongrass, Strawberry Champagne,  
Mandarin and Vanilla Panna Cotta

### FRENCH PASTRIES

Chocolate Choux Puff, Miniature Chocolate Log Cake,  
Chestnut Mont Blanc Log Cake, Spice Amandine, Yuzu  
and Apple Cake, Vanilla Tartlet, Apple, Assorted Macarons,  
Birds of Paradise, Christmas Lollipop, Fruit Mille Feuille,  
Manjari and Passion Fruit Pyramid, Signature Chocolate  
and Caramel Log Cake, Cherry Fruitcake, Stollen

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