

## FESTIVE DINNER MENU

1 December – 23 December 2018, 7:00 PM – 10:00 PM

\$82.00++ per person

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### DELECTABLE APPETISERS

Beetroot and Potato Salad with Goat Cheese

Homemade Smoked Salmon

Poached Prawn and Green Apple Salad with Pomegranate

Smoked Duck Breast with Grilled Vegetables

Platter of Tomatoes with Mozzarella and Pesto

Chilled Angel Hair Pasta with Black Truffle and Butternut Squash

Seared Tuna Loin with Tomato and Mango Salsa

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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, Roasted Pine Nuts, Grilled Zucchini

*With French Vinaigrette, Italian Dressing, Grain Mustard Emulsion, Wafu Dressing, Extra Virgin Olive Oil, and Balsamic Vinegar*

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### ASSORTED CHARCUTERIE

Parma Ham, Virginia Ham, Beef Salami, Duck Rillettes

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### HOMEMADE BREAD

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

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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%.

## HEARTY SOUP

Chestnut Velouté with Crispy Pancetta, Potatoes with Chives,  
and Sourdough Croutons

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## ARTISANAL CHEESES

Brie, Camembert, Blue Cheese, Comté, Tomme de Savoie,  
and Goat Cheese

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

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## FROM THE CARVERY

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

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## GASTRONOMIC MAINS

### SEAFOOD WITH LOBSTER BISQUE

Hokkaido Scallops, Black Mussels, Cabillaud, Tiger Prawns,  
Fingerling Potatoes and Snow Peas

### PAN-SEARED BLACK COD

Coco Bean Ragout, Spicy Chorizo, Artichoke, Lemon Beurre Blanc

### GRILLED AUSTRALIAN LAMB RACK

Polenta Cake with Olives, Tomato Provençal, Balsamic Cream,  
Rosemary Sauce

### AUSTRALIAN BEEF STRIPLOIN

Potato Mousseline, Baby Spinach, Heirloom Carrots,  
Cep Cream Sauce

### ROASTED POTATO GNOCCHI

Sun-dried Tomato Pesto, Zucchini, Mushrooms,  
Parsnip Chips, 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

Strawberry and Lemon Shortcake

Vanilla and Chocolate Mini Log Cake

Chestnut Mont Blanc

Amandine

Yuzu and Apple Cake

### CHRISTMAS BAKES

Signature Chocolate and Caramel Log

Cherry Christmas Fruit Cake

Homemade Christmas Stollen

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