



Christmas Eve Dinner

24th December 2020

FIRST COURSE

Salmon tartare and mango fruit with anise and ponzu dressing topped with fresh sea urchin

SECOND COURSE

Homemade orecchiette pasta cooked with Boston lobster and sautéed zucchini, garlic and mint leaf in crustacean bisque sauce

THIRD COURSE

Roasted Mediterranean seabass marinated with lemongrass ceviche flavours, served with baby carrot and asparagus

FORTH COURSE

Fillet mignon, Foie Gras, rosemary potato gratin, truffle gravy, shaved selected winter truffle

DESSERT

Valrhona Dark chocolate festive chocolate log, and chocolate truffles, topped with hot Chantilly cream and berries

1st Seating | 5.30pm – 7.45pm | \$98++ per person

2nd Seating | 8pm – Late | \$118++ per person

Prices are subject to 7% GST and 10% service charge.