

CHRISTMAS SPECIAL 24<sup>th</sup> & 25<sup>th</sup> December 2021

# INGREDIENTS

## CHEF'S TABLE

BY CHEF STEPHAN

LOBSTER BISQUE	WINTER TRUFFLE	ARGENTINIAN PRAWNS	BURRATA CHEESE
SUNCHOKE TOPINAMBUR	ATLANTIC COD FISH	SALMON TROUT	LEMON SOLE
YELLOWTAIL HAMACHI	RUSSIAN CAVIAR	EGG YOLK	FOIE GRAS
FREMENTLE OCTOPUS	ORGANIC TURKEY	MAPLE LEAF DUCK	WAGYU BEEF
POTTIMARON PUMPKIN	IBERICO PORK	GLOBE ARTICHOKE	HOKKAIDO SCALLOP
HEIRLOOM TOMATOES	SEASONAL MUSHROOM	DORPER LAMB	BRUSSEL SPROUTS
MULLED WINE	CINNAMON	CRANBERRY	CHOCOLATE

THE CHEF WILL CREATE A DINNER BASED ON THE FRESHEST  
PRODUCE AND INGREDIENTS AVAILABLE

### 6 COURSE 148

\*ALL SAVOURY OR CHEESE – ADDITIONAL 10

\*BREAD SERVICE (*WITH BUTTER, OLIVE OIL & BALSAMIC*) – ADDITIONAL 5

\*PREMIUM FREE FLOW NORDAQ FRESH – (**STILL / SPARKLING**) – ADDITIONAL 8

WINE LIST / BEVERAGE MENU



WINE PAI E WORLD

4 GLASSES WINE PAIRING 78

6 GLASSES WINE PAIRING 118