







A COSY CHRISTMAS

21 - 26 December



Conominal Dinner Menu \$118++ per pax

ENTRÉE

Freshly Shucked French Parcs Saint Kerber Oysters
Assorted Cold Cuts and Cheese Platter
Escargot with Parsley Butter
Classic French Onion Soup with Gruyere Cheese Toast

PLAT PRINCIPAL

SHARING MEAT PLATTER

Inka-Grilled Barley-Fed Oyster Blade | Pan-Seared Red Snapper Roasted French Poulet with Chestnut Stuffing

Served With:

Potato Gratin | Seasonal Vegetables | Home-Grown Salad | Sauces & Condiments

DESSERT

CHESTNUT MILLE FEUILLE

Chestnut Diplomat | Vanilla Pastry Cream | Sable Candied Chestnut | Poached Pears

LEMON MERINGUE TART

Pumpkin Spice | Fresh Berries | Raspberry Coulis