

the SUMMERHOUSE

21 - 26 December

Cononunal Doone Menu \$488++ per couple

SÉLECTION DE VINS KRESSMANN SÉLECTION CHARDONNAY or

DOMAINE PIERRE FERRAUD & FILS

CABERNET SAUVIGNON

ENTRÉE

FRESHLY SHUCKED OYSTERS French Parcs Saint Kerber Oysters | Sturia Caviar

ASSORTED COLD CUTS AND CHEESE PLATTER

PAN-SEARED FOIE GRAS Spiced Orange Puree | Frisee | Arugula

SOUPÉ

ROASTED CHESTNUT SOUP Hand-Picked Mud Crab

PLAT PRINCIPAL

MEAT PLATTER Inka-Grilled Waygu Striploin | Pan-Seared Pike-Perch Roasted French Poulet Breast

Served with: Seasonal Root Vegetables | Smoked Potato Gratin | 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

All prices are subject to 10% service charge and prevailing government taxes. Please let us know if you have any dietary restrictions.