

• CHRISTMAS BRUNCH 2023 •

88⁺⁺ per pax

3 Course Communal Brunch Set Menu

Appetizers

Choice of:

Cognac Tiger Prawn

Grilled Red Sea Prawn | Celeriac Remoulade | Endive Salad | Parsley Purée

OR

Salade Lyonnaise

Frisée Lettuce | Bacon Crisp | William Pear | Walnut | Quail Egg | Dill Mustard

OR

Moules Marinière Avec Frites

French Mussels | White Wine | Butter | Thyme

OR

Fresh Heirloom Tomato Salad (V)

Black Olive | Honey Sherry Vinaigrette | Pickled Pearl Onion | Burrata | Tarragon

Soupe

Truffled Vichyssoise

Potato and Leek Soup | Seasonal Fresh Truffle

Main Course

Choice of:

Roasted Stuffed Turkey Breast

Smoked Potato Puree | Chestnut | Pistachio | Cranberry Sauce

OR

Pan-seared Atlantic Salmon Meunière

Spiced Pickled Fennel | Lemon | Capers | Parsley

OR

Roasted Heirloom Beetroot (V)

Chevre | Walnut | Fig | Apple Arugula Gel | Pickled Endives

OR

Wood-Fired Lamb Rack

Crushed Ratte Potato | Smoked Piquillo Mash | Whole Grain Mustard

Supplementary \$8

Dessert

Choice of:

Christmas Chestnut Santa

Mini Log Cake

Paris Brest

*Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.*