



# *Festive Communal Menu*

**\$98++ PER PAX, MIN. 2 PAX TO DINE**

AVAILABLE FROM 24 – 31 DECEMBER

## **APPETISERS**

*TO SHARE*

### **BREAD BASKET**

GRILLED SOURDOUGH | MINI BAGUETTE | HOME MADE BUTTER

### **LIVE OYSTERS SHUCKING (2 PCS)**

YUZU MIGNONETTE | IKURA | LIME

### **HONEY-GLAZED HAM CARVING**

\*TABLESIDE SERVICE

CRANBERRY AND CINNAMON SAUCE

### **SALMON SKEWER**

NORWEGIAN KING SALMON | FRIED TARRAGON | CHIVES | SHOYU

## **MAINS**

*1 PER PAX*

### **LOCALLY FARMED SNAPPER**

PONZU GLAZE | LIGHT WASABI INFUSED PARSNIP PURÉE | MICRO VEGETABLES  
SAFFRON IKURA SAUCE

OR

### **TURKEY ROULADE**

ORANGE-GLAZED BRUSSEL SPROUT | SWEET POTATO PURÉE | RED WINE TARE SAUCE  
OR

### **INKA GRILLED ANGUS TENDERLOIN**

SMOKED POTATO PURÉE | CRISPY KALE | YAKINIKU TRUFFLE AND MUSHROOMS

## **DESSERT**

### **MATCHA & PEAR**

MATCHA CHANTILLY | SAGE PEAR CONFIT | VANILLA SPONGE | CHOCOLATE CRUMBLE  
RASPBERRY GEL

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.  
KINDLY LET US KNOW IF YOU HAVE ANY ALLERGIES AND / OR DIETARY RESTRICTIONS.