



Festive Communal Menu

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

AVAILABLE FROM 1 – 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 ONLY ON CHRISTMAS DAY
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.