

Amuse Bouche

Heirloom Pumpkin Soup

Savory Pumpkin Seed Granola, Cardamom Cream

"Kaya Toast"

Seared Foie Gras, Pandan-Coconut Jam,
Toasted Brioche, Slow Cooked Egg Yolk,
Foie Gras-Espresso Mousse

Weiser Farm's Baby Beet Salad

Toasted Hazelnuts, Watercress, Citrus,
Goat Cheese, Aged Balsamic

Black Truffle Veal Filet Mignon Tartare

Black Truffle Mascarpone, Béarnaise,
Grilled Sourdough, Sea Salt

"Chirashi Sushi "

Big Eye Tuna, Uni, Hamachi, Ebi Shrimp,
Tosa Soy & Yuzu Gelée, Grated Wasabi Root

Burrata & Roasted Quince

Prosciutto Di Parma, Wild Rocket, Chestnut Puree,
Pumpkin Seed Granola

Kumamoto Oysters on the Half Shell

Half Dozen Oysters, Kalamansi Citrus Ponzu

Roasted Italian Chestnut Agnolotti

Shaved French Black Truffles, Mascarpone, Parmigiano Reggiano

Risotto with Alaskan King Crab

Jerusalem Artichokes, Uni Butter, Chives,
Garlic, Preserved Lemon

Rye Crusted French Sea Bass

Maine Lobster, Leeks, Tarragon Butter,
Americaine Sauce, Tempura Sea Beans,

Pan Seared Red Snapper "Laksa"

Vietnamese Coriander, Rice Noodles,
Thai Basil, Calamansi, Curried Coconut Broth

Roasted Live Maine Lobster +15

Black Truffle, Cauliflower Gratin

Slow Roasted Maple Leaf Farms Duck Breast

Rosemary-Apple Puree, Black Trumpet Mushrooms,
Chestnuts, Butternut Squash, Natural Jus with Thyme

Dutch Milk-Fed Veal Porterhouse

Roasted Brussels Sprouts, Confit Young Onions,
Sweet Potato Puree, Caramelized Black Garlic

Snake River Farms American Wagyu New York Sirloin Steak +15

Mushroom Purée, Red Wine Reduction,
Comté-Bacon Yukon Gold Potato Terrine

USDA Prime Côte de Boeuf for Two

Bordelaise, Aligot Potatoes, Roasted Bone Marrow, Shaved Black Truffles

..Desserts..

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

Passion Fruit-Chocolate "Dobos" Torte

Passion Fruit Cremeux, Chocolate Mousse,
Austrian Choc Cake, Passion Fruit Straciatella

MERRY CHRISTMAS FROM OUR CULINARY TEAM :
Chefs Josh, Greg, Bao, Ai Li, Dwayne, Lisa, Ammie, Nel and Julius

SGD 195 ++