

BEVERAGE



Sommelier's Recommendation

Add a touch of sparkle and sophistication to your Christmas celebration with our curated selection of Champagne and Burgundy wines.

Duval-Leroy, Brut Réserve NV	$120++
Jean Loron, La Crochette Mâcon-Villages, Burgundy, France 2022	$90++
Edouard Delaunay, 'Septembre', Burgundy, France 2023	$90++

31 December 2026



MENU



NEW YEAR EVE DINNER CELEBRATION

THE ART OF WELCOMING 2027

An Extraordinary New Year's Eve Celebration of French Elegance, Champagne and Seasonal Indulgence

Available on December 31, 2026

5:00pm till 10:00pm

TASTING MENU | 188++

GOUGÈRE
French Cheese Puff, Black Truffle Mornay

OEUF TRUFFES COCOTTE
Baked Egg, Black Truffle, Chestnut

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RED PRAWN CARPACCIO
Crème Fraîche, Avocado, Citrus, Salicornia, Caviar

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FOIE GRAS TERRINE
Cranberry & Blackberry Compote, Pistachio
Sauterne Jelly, Toasted Brioche

or

PAN-SEARED SCALLPOS
Risotto, Squid Ink Black Pepper Sauce

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CHARRED-GRILLED SEA BASS
Crosnes, Leek Custard, Celery Root Purée, Champagne Sauce

or

BRAISED WILD BOAR
Black Truffle Tagliatelle Pasta

or

WAGYU BEEF
Wagyu Beef Striploin, Potato Pavé, Black Garlic, Beef Jus

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SPICED MANDARIN GRANITA
Campari Gelée, Fingerlime

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CITRUS GINGERBREAD BAKED ALASKA
Vanilla Ice Cream, Spiced Burnt Orange Sorbet
Gingerbread Sponge, Grand Marnier Flambé

Kindly notify our team of any allergies or dietary restrictions.
Menus are subject to change due to seasonality and product availability.
All prices are subject to 10% service charge and prevailing goods and services tax.