

# Advent Menu

## **Starters... (Choice of)**

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling  
Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli  
Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette

## **Steaks Grilled Over Hardwood & Charcoal... (Choice of)**

### **USDA Prime, Illinois Corn Fed, Aged 21 Days**

New York Sirloin 350g  
Rib Eye Steak 395g (+\$25)

### **American Wagyu, Snake River Farms, Idaho**

Flat Iron Steak 230g  
Filet Mignon 170g (+\$65)  
New York Sirloin 230g (+\$70)

## **Roasted...**

Rotisserie Of Young Chicken, Field Mushrooms, Natural Jus  
Double Thick Iberico Pork Chop, Apple-Apricot "Moustarda"  
Broiled Miso Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho

## **Sides... (Choice of)**

Wild Field Mushrooms with Shishito Peppers  
Creamed Spinach with Fried Organic Egg  
Pee wee Potatoes, "Patatas Bravas", Garlic Aioli

## **Sauces... (Choice of)**

House Made Steak Sauce  
Armagnac & Peppercorn

## **Dessert... (Choice of)**

Warm Butterscotch Apple Crumble, Oats, Almonds, "Tahitian Vanilla Ice Cream"  
Yule Log, Pandan Kaya Chantilly, Pineapple, Chiffon, Gula Melaka Ice Cream

**\$145 per person**

**2 Glass Wine Flight at \$35 per person**

"Prices are subject to 10% Service Charge and 7% GST"