



**Oysters Hot and Cold**  
Saikyo Miso, Ikura / Ponzu, Shiso Oil, Tapioca

**Grilled Octopus**  
Lime Aioli, Lardo, Tempura Sea Beans, Nori

**"Kaya Toast"**  
Seared Foie Gras, Pandan-Coconut Jam, Toasted Brioche,

**Hamachi "Tiradito"**  
Cucumber-Jackfruit Relish, Avocado, Spicy Sesame Vinaigrette

**Bouchot Mussels Mariniere**  
White Wine, Lemon, Shallots, Parsley, Tarragon, Grilled Baguette

**Kaluga Queen Caviar (Supplement (\$100))**  
Lemon Herb Blinis & Traditional Accompaniments

\*\*

**Rigatoni with Pork Ragu**  
Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

**Handmade Chestnut Agnolotti**  
Black Truffles, Port Wine, Parmesan

**Mafaldine with Asparagus and Serrano Ham**  
Parmesan Aged 24 Months, Black Pepper

\*\*\*

**Pan Seared Sea Bream "Laksa"**  
Rice Noodles, Thai Basil, Calamansi, Curried Coconut Broth

**Lobster Pot Pie**  
French Black Truffles, Winter Vegetables, Shellfish Velouté

**Crispy Scale Brittany Sea Bass**  
Clams, Smoked Potato Purée, Parsley Coulis, White Wine, "Miso Sand"

**Smoked Maple Leaf Farms Duck Breast**  
Foie Gras, Fuji Apples, Chanterelles, Toasted Farro, Apple-Ginger Reduction

**Pamu Farms New Zealand Venison Loin**  
Roasted Sunchokes, Whisky-Glazed Pears, Fennel, Pistachio-Orange Gremolata

**Slow Braised Colorado Lamb Shank**  
Romesco, Marcona Almonds, Capers, Parmesan Polenta

**Grilled "American Wagyu" Ribeye from Snake River Farms**  
French Black Truffles, Potato-Fontina Gratin, Braised Swiss Chard

**USDA Prime Côte de Boeuf for Two**  
Aligot Potatoes, Roasted Bone Marrow, Black Truffles

\*\*\*

**Salted Caramel Soufflé**  
Farmer's Market Fuji Apple Sorbet

**Mont Blanc**  
Chestnut, Apple

**MERRY CHRISTMAS FROM OUR CULINARY TEAM**

*Chefs Greg, Justin, Nel, Pierre, Thiru, Derrick, Harvinder, Yash, Wai Chun, Loo, Yan and Thomas*

**SGD 235 ++**

*Prices are subject to prevailing Goods and Services Tax and 10% Service Charge*