



FESTIVE DINNER



3 Courses - \$110++ Per Person
1 Starter + 1 Carvery / Main & 1 Side + 1 Dessert

2 Courses - \$100++ Per Person
1 Starter + 1 Carvery / Main & 1 Side

STARTERS

6 OYSTERS AMÉLIE
Super Spéciale N°3, Marennes-Oleron (\$20 Supplement)

SMOKED SALMON ESSENTIAL
Homemade Jasmine Smoked, Lemon Cream

BEEF HAM « LIKE A CARPACCIO »
Homemade Dry-Aged Beef Ham

DUCK FOIE GRAS ESSENTIAL
Mostarda Di Cremona (\$10 Supplement)

EGGS MAYO TRUFFLE
Truffle Aioli, Truffle Slice, Fresh Herbs, Garlic Croûtons

SHRIMP COCKTAIL SALAD
Tiger Shrimps, Cocktail Aioli, Butter Lettuce & Citrus

THE CAESAR SALAD
Crispy Bacon / Add Chicken +\$4 / Add Anchovies +\$4

THE FRENCH ONION SOUP
Caramlized Onions, Broth, Cheese Gratin

CARVERY

WOOD-OVEN ROASTED PRIME RIB
Australian Angus Signature Black (18OG) - "Au Jus" & Lemon Cream

BRAISED HAM SHOULDER
Spanish Suckling Pig - "Au Jus" @ Chili Mustard

XXL TURBOT CHAMPAGNE
Spanish Turbot (18Og) - Champagne Meunière Clam Sauce (\$10 Supplement)

MAINS

SCALLOP TRUFFLE NEW MEUNIERE
Hokkaido Scallops - Mash & Truffle New Meuinere (\$10 Supplement)

CHAR-GRILLED SEABASS VIERGE
Singapore sustainable (18Og) Pastis Aioli & Vierge

VEAL CHOP NORMANDE
Netherlands Milk Fed Veal Cutlet - Sauce Normande

RACK OF LAMB PROVENCALE
New Zealand Lamb - "Au Jus" & Vierge (\$10 Supplement)

DUCK CONFIT FOIE GRAS & CEPS
Roasted Ceps Garlic & Seared Foie Gras

SIDES

LETTUCE & CROÛTONS
Garlic Croûtons, Old Jerez & Olive Oil

MUSHROOMS GARLIC
Mushroom Mix Fricassée

SPINACH SESAME
Spinach, Garlic, Sesame

FRENCH FRIES ALLUMETTES
Hand-Cut Slim French Fries

MASH TRADITION
Mashed Potato, Milk, Cream, Butter

BB CAPSICUM-ONION-TOMATO SKEWER
Konro-Grilled Veggies

CHARRED ASPARAGUS SKEWER
Konro-Grilled Green Asparagus

DESSERTS

THE CHEESE OF TODAY
From the Cheese Room: 75g

BUCHE DE NOEL
Traditional X-mas Chocolate Cake

SOUFFLÉ AU CHOCOLAT
Chocolat Soufflé & Smooth Ice Cream

THE REAL FRENCH TOAST
Caramelized Brioche French Toast & Smooth Ice Cream

TART "A LA CRÈME"
Filo Tart, Yogurt Ice Cream, Chantilly

MANGO - EARL GRANITÉ
Earl Grey Granité, Passion Fruit Syrup, Fresh Raspberries

PISTACHIO CHERRIES SUNDAE
Pistachio Ice Cream, Cherries, Jam, Pistachio & Chantilly

CARAMEL & CARAMEL SUNDAE
Caramel Butter Soy Ice Cream, Biscuit, Pop Corn & Peacans

Prices are subject to 10% Service Charge and Prevailing goods and services tax.

价格需加收服务费和政府消费税。