FESTIVE A LA CARTE

15 Dec - 31 Dec 2025

STARTER

Duck Foie Gras | Spiced Red Wine Jelly | Tangy Pears | Country Bread Toast \$22

MAIN

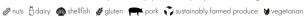
Roast Guinea Fowl Supreme | Gnocchi | Artichokes with Black Truffle \$32

DESSERT

Black Truffle Infiniment Hazelnut Praliné \$25

All prices are subject to 10% service charge and prevailing Government Tax.

Please inform us should you have any special dietary requirements or allergies.



FESTIVE TEA TIME

2 PM - 5 PM

2 persons

\$98** with 2 Servings of Tea or Coffee \$148** with Half Bottle of Champagne

SAVOURY

Savoury French Toast with Lobster

French toast, lobster, celery, lemon mayonnaise

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Warm Waffle with Caviar

Oscietra caviar, creamy burrata, candied lemon

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Duck Foie Gras Finger

Filo pastry, honey, foie gras

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LOG CAKE

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Biscuit macaron, cream with rose petals, rose biscuit, raspberries and lychees

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Chocolate biscuite, chocolate and black lemon cream

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Mont-Blanc À Ma Façon

Chestnut Breton shortbread, candied chestnut cream, rosehip compote, and chestnut vermicelli

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SWEET

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Macarons

Madeleines

Chocolate Bonbon

Scone (Plain & Satine)
Served with raspberry and orange marmalade, clotted cream

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