

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 Infinitum 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.

nuts dairy shellfish gluten pork sustainably farmed produce vegetarian

FESTIVE TEA TIME

2 PM – 6 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



Warm Waffle with Caviar

Oscietra caviar, creamy burrata, candied lemon



Duck Foie Gras Finger

Filo pastry, honey, foie gras



LOG CAKE

Ispahan

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



Loomi

Chocolate biscuit, chocolate and black lemon cream



Mont-Blanc À Ma Façon

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



SWEET

Stollen



Macarons

Madeleines

Infiniment Chocolate Shortbread

Scone (Plain & Satine)

Served with raspberry jam, orange marmalade and clotted cream



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

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

nuts dairy shellfish gluten pork sustainably farmed produce vegetarian