

FESTIVE MENU

(Vegetarian)

Five magical culinary treasures, lovingly prepared. Inspired by the beauty of winter and the joy of the festivities, this extravagant six-hands menu showcases the eclectic repertoire of three distinctively skilful chefs.

Chef de Cuisine
Tony Choo,
Forest 森

Chef de Cuisine
Marvas Huang,
Ocean Restaurant

Executive Pastry Chef
Kenny Kong,
Resorts World Sentosa



FESTIVE PRELUDE

by Chef Tony Choo

Oriental Dressing, EVOO Caviar, Petit Herbs

MISTY CHRISTMAS MORNING

by Chef Marvas Huang

Green Asparagus Salad

REFLECTION OF JOY

by Chef Marvas Huang

Winter Truffles, Fragrant Garlic, Soy Noodles

STARRY STARRY NIGHT

by Chef Tony Choo

Ratte Potato, Plant-based Ragu, Lettuce Japanese Pearl Rice

————— Add-On: —————

Japanese Nasu Eggplant
Miso Glaze, European Greens
\$25

SANTA'S SWEET SURPRISE

by Chef Kenny Kong

Longan Honey Almond Nougat Parfait, Coconut Palm Sugar Pudding,
Wild Strawberry Custard, Green Tea Sand

PETIT FOURS

By Chef Kenny Kong
Seashell Madeleines

节日菜单

(素食)

四道绮幻美食，以曼妙冬日和喜悦节日为灵感，选用100%可持续食材，由名胜世界三位明星主厨共同呈现，兼收并蓄，独具一格。

主厨
朱铭隆
Forest森

主厨
黄凯翔
海之味餐厅

甜点行政主厨
江定佳
圣淘沙名胜世界



节日序曲

朱铭隆主厨出品

丝绢豆腐, 亚洲风味酱汁, EVOO鱼子酱, 香草

圣诞晨雾

黄凯翔主厨出品

青芦笋沙拉

悦影浮动

黄凯翔主厨出品

冬松露, 香蒜, 豆面

星辰漫天

朱铭隆主厨出品

拉特土豆, 素食肉酱, 生菜, 日本珍珠米饭

附加菜品

日式慢烤茄子

秘制味增, 欧式什锦沙拉

\$25

圣诞惊喜

江定佳主厨出品

龙眼蜜杏仁牛轧糖泡芙冻糕, 椰子糖布丁, 野生草莓奶冻, 绿茶粉

餐后小点

江定佳主厨出品

海贝玛德琳