

FESTIVE MENU

Five magical culinary treasures prepared with 100% sustainable ingredients. 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

Szechuan-pepper-scented Duck Rillettes and Chinese Pickles

MISTY CHRISTMAS MORNING

by Chef Marvas Huang

Giant Clam, Pickled Daikon, Vegetable Ceviche,
Yuzu Fresh Oyster, Tosa Vinegar, Bonito Jelly, Tabasco

REFLECTION OF JOY

by Chef Marvas Huang

King Prawn, Fragrant Garlic, Soy Noodles

STARRY STARRY NIGHT

by Chef Tony Choo

Iberico Secreto, Charsiew Glaze, Shiny Stars
Japanese-style Wakame Hoshi-Ebi Pearl Rice

————— Add-On: —————

Gratin of Boston Maine Lobster (Half)
Hollandaise, Gruyère Cheese, European Greens
\$48

Australian Wagyu Striploin MBS7
Port Wine Jus, European Greens
\$68

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

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

四川花椒风味肉酱鸭，中式腌菜

圣诞晨雾

黄凯翔主厨出品

巨型蛤蜊，日式腌萝卜，蔬菜酸橘汁腌鱼生，日本柚子
新鲜生蚝，土佐醋，鲣鱼冻，塔巴斯科辣椒酱

悦影浮动

黄凯翔主厨出品

明虾，香蒜，豆面

星辰漫天

朱铭隆主厨出品

伊比利亚黑毛猪腋下肉，蜜汁叉烧酱，星辰日式裙带菜干虾珍珠米饭

附加菜品

特级波士顿烤龙虾(半只)
荷兰酱，细香葱，格鲁耶尔奶酪，欧式什锦沙拉
\$48

澳洲和牛M7级西冷
波特酒酱汁，欧式什锦沙拉
\$68

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