

6-Course Christmas Set Dinner \$238⁺⁺

1 – 25 Dec 2018
Daily



Amuse Bouche

Foie Gras Terrine

Wild Berry Compote / Dried Muscat Grape Brioche

Herb Butter Cooked Hokkaido Scallop

Light Potato and Sea Urchin Puree / Sichuan Crumble / Preserved Ikura

Ocean Crust Lobster Bisque

Lobster / Grand Marnier Cream

Preserved Black Cod in Miso

Atlantic Cod / Miso Pearl Barley / Seasonal Vegetables

Seared Beef Tenderloin on the “Plancha”

Porcini Risotto / Shiraz Jus

Sweet Ending

*Pistachio / Cream Fraiche Cremuex / Balsamic Berry Compote /
Strawberry Champagne Sorbet*

