



CHRISTMAS 7-COURSE MENU

Roasted Chestnuts & Forest Mushroom Cream

Roasted Chestnuts · Wild Mushrooms · Herb Cream

A classic taste of Christmas — velvety chestnut and earthy mushroom, reminiscent of festive firesides and winter gatherings.

Festive Hokkaido Scallops

Confit of White Asparagus · Saffron & Lime Velouté · Puffed Quinoa · Crisps of Sage

A celebratory beginning — sweet scallop paired with the brightness of saffron and lime, balanced with the crunch of quinoa and the warmth of sage.

Soft-shell Crab on Brioche

Egg Yolk & Sweet Relish Rémoulade · Baby Rocket Leaves · Lemon Vinaigrette

A delicate symphony of textures — crisp crab resting on toasted brioche, accented with creamy yolk rémoulade, peppery rocket, and a lively touch of citrus.

Pan-seared Barramundi with Grilled Prawns

Prawn Consommé · Trout Roe · Avruga Vinaigrette

A refined ocean medley — delicate barramundi and smoky prawns served in a crystal-clear consommé, crowned with trout roe and Avruga for a festive touch of luxury.

Pan-seared Quail & Foie Gras

Muscat Grape Compote · Pickled Blueberry · Blackberry Jus

A rich and elegant interlude — succulent quail tulip and silky foie gras enhanced by sweet Muscat grapes, balanced with pickled berries and a deep, velvety jus.

Roasted Turkey Breast with Holiday Trimmings

Brussels Sprouts · Chestnut Brioche Stuffing · Herb-Roasted Potatoes ·
Natural Turkey Jus · Cranberry Jelly

The heart of the festive table — tender turkey with all the Christmas accompaniments, from golden potatoes to cranberry's cheerful brightness.

Pecan & Almond Yuletide Gateau

Salted Caramel Mousse · Dulcey Pudding · Dulcey Crunch Pearls

A sweet Christmas finale — layers of nutty cake, golden Dulcey chocolate, and silky caramel to end the evening with holiday indulgence.



CHRISTMAS 7-COURSE VEGETARIAN MENU



Roasted Chestnut & Forest Mushroom Cream

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White Asparagus Royale

White Asparagus, Gruyere, Egg Yolk Cream, Cured Egg Yolk Powder & Gruyere Chips

A festive vegetarian indulgence — tender white asparagus enriched with creamy Gruyère and silky egg-yolk cream, crowned with a golden dusting of cured yolk and the crisp bite of Gruyère chips.

Crispy Maitake Brioche

Egg Yolk & Sweet Relish Rémoulade · Baby Rocket Leaves · Lemon Vinaigrette

A playful yet refined creation — crisp maitake layered on toasted brioche, lifted by a creamy rémoulade, fresh rocket, and a bright citrus finish.

Miso-baked Chou de Milan

Puy Lentil Ragout · Roasted Potato · Shoyu Beurre Blanc

A rustic yet elegant course — cabbage glazed in miso, nestled atop a bed of lentils and golden potatoes, finished with a buttery soy reduction.

Luau Glazed Eggplant Muscat Grape Compote

Caramelised Shallots · Muscat Grape Compote · Pickled Blueberry · Blackberry Jus

A festive indulgence — meaty luau glazed eggplant and sweet grapes harmonise beautifully with tangy berries and a rich winter jus.

Plant-based Meatloaf with Holiday Trimmings

Baked Stuffed Pumpkin Plant-based Meatloaf · Brussel Sprouts · Cranberry Jelly

The heart of the festive table — tender plant-based meatloaf with all the Christmas accompaniments, from brussel sprouts to cranberry's cheerful brightness.

Pecan & Almond Yuletide Gateau

Salted Caramel Mousse · Dulcey Pudding · Dulcey Crunch Pearls

A sweet Christmas finale — layers of nutty cake, golden Dulcey chocolate, and silky caramel to end the evening with holiday indulgence.