

**CLUB 55 TOMAHAWK DINNER**  
**9<sup>TH</sup> DECEMBER 2017**

*\*Promotion – Every 4 Diners, 1 Dine for Free (advance reservation)*

**Amuse Bouche**

Foie Gras, Coco 77%  
Pistachio, Passion Fruit Jel

**Appetizer**

Slow-cooked King Salmon with Artichoke  
Cauliflower, Caviar, Crustacean Cream  
Or  
Hokkaido Scallop with Veloute  
Sweet Peas, Zucchini, Caviar

**Main**

Tomahawk Beef (Black Angus 150-200 days)  
Port Wine Jus

**Side Dishes**

Baby Root Vegetables (Carrots, Radish, Beetroot, Onion)  
Grain Mustard Ratte Potatoes  
Puff Barley & Lemon Couscous

**Dessert Buffet**

Milk Chocolate chestnut and Rum Yule Log Cake  
Black Forest Yule Log Cake  
Ginger Spice White Chocolate Cheese Cake

**Verrines**

White Chocolate Chantilly Panna Cotta, Glogg Wine Pear Jelly  
Caramelia Chocolate Cream, Cranberry Compote  
Manjari Chocolate Cream, Honey Custard  
Dark Chocolate Praline Mousse, Candied orange Jelly

**Miniature**

Dark Chocolate Nougat Tart

Cinnamon Cream Brulee

Mini Sweet Mince Pie

**Warm Dessert**

Gingerbread Pudding with Vanilla Rum Sauce

**Chocolate Bark and Bonbons**

Pecan Nut Milk Chocolate Bark

Hazelnut Candied Orange Dark Chocolate Bark

Pepper Mint White Chocolate Bark

Christmas Praline and Bonbons

**Cookies**

Dark Chocolate Chip

Gingerbread Man

Cinnamon Star Cookies

Christmas Stollen

Pannetone

Sliced Fresh Seasonal Fruit

Coffee / Tea