Merry Christmas 2026

BEVERAGE



Sommelier's Recommendation

Add a touch of sparkle and sophistication to your Christmas celebration with our curated selection of Champagne and Burgundy wines.

Duval-Leroy, Brut Réserve NV	$120++
Jean Loron, La Crochette Mâcon-Villages, Burgundy, France 2023	$90++
Edouard Delaunay, 'Septembre', Burgundy, France 2023	$90++



MENU



CHRISTMAS DINNER CELEBRATION

THE ART OF CHRISTMAS FEASTING
CELEBRATE THE JOY OF EXTRAORDINARY FLAVOURS

Available on December 24 - 25, 2026
5:30pm till 9:30pm

TASTING MENU | 168

GOUGÈRE
French Cheese Puff, Black Truffle Mornay

OEUF TRUFFES COCOTTE
Baked Egg, Black Truffle, Chestnut

FOIE GRAS TERRINE
Cranberry & Blackberry Compote, Pistachio
Sauterne Jelly, Toasted Brioche

or

PAN-SEARED SCALLOPS
Risotto, Squid Ink Black Pepper Sauce

CHARRED-GRILLED SEA BASS
Crosnes, Leek Custard, Celery Root Purée, Champagne Sauce

or

BRAISED WILD BOAR
Black Truffle Tagliatelle Pasta

or

WAGYU BEEF
Wagyu Beef Striploin, Potato Pavé, Black Garlic, Beef Jus

SPICED MANDARIN GRANITA
Campari Gelée, Fingerlime

CHESTNUT CITRUS ROLL
Vanilla Mascarpone Cream, Clementine Jam
Chestnut Rhum Ice Cream, Meringue Sticks

Kindly notify our team of any allergies or dietary restrictions.
Menus are subject to change due to seasonality and product availability.
All prices are subject to 10% service charge and prevailing goods and services tax.