



3-COURSE FESTIVE LUNCH MENU

1 – 31 December 2019 | \$45⁺⁺ per person

Choose ONE item for each course. Menu has to be confirmed at least 1 week in advance.

STARTER

Slow-cooked Rainbow Trout
Yuzu Watermelon, Petite Cress, Cinnamon Orange Nage

King Crab Lychee Mosaic
Vanilla Apple, Microgreen, Lemon Yoghurt

Seared Foie Gras
Poached Baby Pear, Walnut Crust, Port Wine Gel

Heirloom Tomato & Burrata Cheese (V)
Olive Oil Caviar, Banana Shallot Dressing, Organic Cress

ENTRÉE

Braised Black Angus Beef Cheek
Potato Mousseline, Brussel Sprouts, Baby Carrot, Red Wine Jus

Roast Turkey & Foie Gras Chestnut
Brioche, Hummus, Brussel Sprouts, Pepper Jus

Pan-seared Barramundi & Crustacean Ragout
Potato, Brussel Sprouts & Peas, Tomato Bouillabaisse

Truffle Potato Brick (V)
Brussel Sprouts & Pea, Porcini Emulsion

DESSERT

Christmas Lemon Tart
Vanilla Biscuit, Almond Feuilletine, Swiss Meringue

Carapuno Log Cake
Chocolate Mousse, Cacao, Hazelnut Dacquoise

Price is subject to 10% service charge, 10% gratuity and prevailing goods and services tax.

V – Vegetarian