



JUSTin Time for the Holidays

16th Dec to 25th Dec
With Chef Justin Quek

Fresh Air-flown French Oysters

Fin de Claire \$8, Pearl Noir \$10, Belon \$15
(per piece)

House Cured Salmon, Blinis & Salmon Caviar

28

Jerusalem Artichoke Velouté

Truffle Cream

15

Roasted Whole French Yellow Chicken

Roasted potatoes Brussels Sprout & Chestnut, Thyme jus
(Please allow us at least 30 minutes preparation timing)

****Pre-order 2 days in advance****

68

Grilled Japanese A3 Wagyu Sirloin

Kampot Black Pepper Sauce

80

La Bûche de Noël

(Christmas Log Cake)

16