

Amuse Bouche

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Weiser Farm's Baby Beet Salad

Toasted Hazelnuts, Watercress, Citrus,
Goat Cheese, Aged Balsamic

Burrata with Marinated Brussels Sprouts

San Daniele Prosciutto, Wild Rocket, Toasted Almonds,
Grain Mustard-Herb Vinaigrette

"Kaya Toast"

Seared Foie Gras, Pandan-Coconut Jam, Toasted Brioche,
Slow Cooked Egg Yolk, Foie Gras-Espresso Mousse

Hamachi "Tiradito"

Cucumber-Jackfruit Relish, Avocado,
Spicy Sesame Vinaigrette, Kashmiri Chili

Fresh Oyster Trio

Half Dozen Oysters, Calamansi Citrus Ponzu

Grilled Octopus

Lime Aioli, Lardo, Tempura Sea Beans, Nori

Bouchot Mussels Marinere

White Wine, Lemon, Shallots, Parsley, Tarragon,
Grilled Baguette, Sauce Bearnaise

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Squid Ink Garganelli with Peekytoe Crab

Tomato Confit, Bottarga, Sea Beans, Chives

Veal Ragu with Black Truffle-Ricotta Gnocchi

Porcini Mushrooms, San Daniele Prosciutto, Parmesan

Pan Seared Hokkaido Scallops

Razor Clams, Fregula Sarda, Chorizo,
White Wine-Saffron Emulsion

Pan Seared Sea Bream "Laksa"

Vietnamese Coriander, Rice Noodles,
Thai Basil, Calamansi, Curried Coconut Broth

Lobster Pot Pie (Supplement \$15)

French Black Truffles, Winter Vegetables,
Shellfish Velouté

Smoked Maple Leaf Farms Duck Breast

Bacon Confit, Toasted Farro, Celery Root Purée,
Chanterelle Mushrooms, Apple-Rosemary Compote

Dutch Milk-Fed Veal Chop

Shallot Purée, Caramelized Pumpkin, Chestnuts,
Black & Golden Garlic Confit, Horseradish

Slow Braised Colorado Lamb Shank

Romesco, Marcona Almonds, Capers,
Parmesan Polenta

Grilled USDA Prime New York Sirloin Steak

Potato-Fontina Gratin, Miso-Mushroom Puree,
Brandy-Whole Grain Mustard Sauce, Chives

USDA Prime Côte de Boeuf for Two

Aligot Potatoes, Roasted Bone Marrow, Black Truffles

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

Raspberry Chocolate Millefeuille

Chocolate Cremeux, Raspberry Jam,
Chocolate Shortbread, Raspberry Lychee Sorbet

MERRY CHRISTMAS FROM OUR CULINARY TEAM

Chefs Greg, Nel, Pierre, Thiru, Derrick, Yang and Thomas

SGD 225 ++

Prices are subject to prevailing Goods and Services Tax and 10% Service Charge