

T A B L E

by Sandy Kwong

2018 TRADITIONAL CHRISTMAS DINNER MENU

December 24, 25
[\$580/pax]

Amuse Bouche

Foie Gras 'Cherries' Christmas Wreath

A Garland of Foie Gras 'Cherries',
Crystal Ice Leaves, Micro Greens

Butternut Squash Veloute Crab & Mascarpone Tortellini

Christmas Turkey

Signature Blackened Brussel
Sprouts, Boudin Noir & Walnut
Stuffings, Pommes Anna,
Cranberry-Blue Berry Marmalade
Or

Roasted Crispy Pork Belly

Pernod Pear, Fennel, Red Cabbage,
Pomegranate, Sage, Pistachio, Parsnip

Apple Caramel Crumble Bavarian Cake White Miso Ice Cream

2018 CHRISTMAS FEAST DINNER MENU

December 24, 25
[\$880/pax]

Amuse Bouche

Foie Gras 'Cherries' Christmas Wreath

A Garland of Foie Gras 'Cherries',
Crystal Ice Leaves, Micro Greens

Butternut Squash Veloute Crab & Mascarpone Tortellini

Smoked Eel

Beet & Sweet Onion Risotto

Christmas Turkey

Signature Blackened Brussel
Sprouts, Boudin Noir & Walnut
Stuffings, Pommes Anna,
Cranberry-Blue Berry Marmalade
Or

Roasted Crispy Pork Belly

Pernod Pear, Fennel, Red Cabbage,
Pomegranate, Sage, Pistachio, Parsnip

Roasted US Prime Beef Short Ribs Lobster Foam

Pumpkin Brulee Pie White Miso Ice Cream

(10% Service Charge Applies)