

CHRISTMAS LUNCH MENU

December 25, 2018

[\$500/pax]

Amuse Bouche

'Flower' Crab Au Gratin

Fresh flower crab meat stuffed in crispy phyllo pastry with
umeboshi aioli and salad

Foie Gras, Chestnut Veloute, Fourme D'Ambert

Smoked Eel, Beetroot & 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
Or

Roasted US Prime Beef Short Ribs

Apple Caramel Crumble Bavarian Cake

Puff Pastry 'Bread' Pudding

White Miso Ice Cream

(10% Service Charge Applies)