

CHRISTMAS BRUNCH

by Chef Jason Tan

Amuse bouche

Foie gras

150-year grand marnier, dried fruit, nut, chocolat

Patagonian toothfish

Brittany cuttlefish, chorizo, tomato marmalade, strawberry, basil

Guinea fowl

Jerusalem artichoke, sticky rice, Plantin black truffle

My mont blanc

Chestnut, blackcurrant, tie guan yin, vanilla

Petit fours

4 courses - \$128++ per person

Wine pairing is available at \$98++ per person

Menu available on Christmas Eve and Christmas Day

This 4 course menu is designed to be taken by all guests for the entire table to optimize the dining experience

All prices are subject to government tax and service charge

The Chef will do his utmost best to accommodate for any food intolerances and allergies whilst we are unable to guarantee that all dishes will be completely allergen free

CHRISTMAS EVE DINNER EXPERIENCE

by Chef Jason Tan

Amuse bouche

Cadoret oyster

Cucumber, yuzu kosho, mint, Kristal de Chine, caviar

Foie gras

150-year grand marnier, dried fruit, nut, chocolat

Maine lobster & ox tongue

Sweet corn, endive, tangerine, harissa

Patagonian toothfish

Brittany cuttlefish, chorizo, tomato marmalade, strawberry, basil

Guinea fowl

Jerusalem artichoke, sticky rice, Plantin black truffle

Kabocho

Soya bean, cocoa, coffee

My mont blanc

Chestnut, blackcurrant, tie guan yin, vanilla

Petit fours

7 courses - \$288++ per person

Wine pairing is available at \$188++ per person

All prices are subject to government tax and service charge

The Chef will do his utmost best to accommodate for any food intolerances and allergies whilst we are unable to guarantee that all dishes will be completely allergen free

NEW YEAR'S BRUNCH

by Chef Jason Tan

Amuse bouche

Foie gras

150-year grand marnier, dried fruit, nut, chocolat

Patagonian toothfish

Brittany cuttlefish, chorizo, tomato marmalade, strawberry, basil

Guinea fowl

Jerusalem artichoke, sticky rice, Plantin black truffle

My mont blanc

Chestnut, blackcurrant, tie guan yin, vanilla

Petit fours

4 courses - \$128++ per person

Wine pairing is available at \$98++ per person

Menu available on New Year's Eve and New Year's Day

This 4 course menu is designed to be taken by all guests for the entire table to optimize the dining experience

All prices are subject to government tax and service charge

The Chef will do his utmost best to accommodate for any food intolerances and allergies whilst we are unable to guarantee that all dishes will be completely allergen free

NEW YEAR'S EVE DINNER EXPERIENCE

by Chef Jason Tan

Amuse bouche

Cadoret oyster

Cucumber, yuzu kosho, mint, Kristal de Chine, caviar

Foie gras

150-year grand marnier, dried fruit, nut, chocolat

Maine lobster & ox tongue

Sweet corn, endive, tangerine, harissa

Patagonian toothfish

Brittany cuttlefish, chorizo, tomato marmalade, strawberry, basil

Guinea fowl

Jerusalem artichoke, sticky rice, Plantin black truffle

Kabocho

Soya bean, cocoa, coffee

My mont blanc

Chestnut, blackcurrant, tie guan yin, vanilla

Petit fours

7 courses - \$288++ per person

Wine pairing is available at \$188++ per person

All prices are subject to government tax and service charge

The Chef will do his utmost best to accommodate for any food intolerances and allergies whilst we are unable to guarantee that all dishes will be completely allergen free