# Christmas Set Menu

Christmas Eve (Dinner: 5pm-10pm)

Christmas Day (Lunch: 11am-3pm | Dinner: 6pm-10pm)

\$128 per person with a glass of Taittinger Brut Réserve

(minimum 2 persons)

## SNACKS TO START

5J JAMON IBERICO cinco jotas, semolina puff bread

CHILLED OYSTER nham jim, mignonette, lemon

HOKKAIDO SCALLOP CRUDO lemon truffle vinaigrette

KAVIARI TROUT TARTAR sourdough & horseradish

LOBSTER MARTINI
peach & nectarine salsa, champagne dressing

# **APPETISER**

ARTICHOKE SOUP truffle butter, chestnut, chives

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GRILLED PRAWNS avocado, tomato, fennel tian, fine herbs

### MAIN

SALT BAKED SEABASS cauliflower, hazelnut dukkah, sweet & sour peppers

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SEARED DUCK BREAST confit leg brick pastry, sweet potato mash, spinach, plum sauce

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STILTON CRUST BEEF SIRLOIN
hasselback potato, parsnip, shallot bordelaise sauce

### DESSERT

CHOCOLATE SEMIFREDDO

Tahitian vanilla, spiced mulled wine, poached cherries

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FRUIT PLATTER festive fall fruits on ice

Vegetarian option available upon request. Please pre-order at least 5 days in advance.