

Festive Menu

Snacks

DEVILED EGGS caviar de Chine, crème fraîche, chives 25

PIGS IN BLANKET bacon wrapped chipolata, maple mustard sauce 14

BRUSSELS SPROUTS SALAD Persian feta, pomegranate, apple, chicory, pecan 20

BEEF TARTARE spicy gochujang dressing, puffed rice, egg yolk 24

POACHED LOBSTER avocado, blood orange, fennel, dill, harissa 35

Mains

TEXTURE OF VEGETABLES parsnip, carrot, kale, quinoa 22

SEARED SEABASS radicchio, heirloom tomato salsa 34

ROASTED TURKEY BALLOTINE sage, onion, root vegetables, cranberry sauce 35

KUROBUTA PORK CHOP fennel, celeriac, green apple, kale salad 40

Sides

ROASTED PUMPKIN honey, hazelnut 10

CRUSHED POTATO lemon, basil, mint 10

BACON SPROUTS sage, brown butter 10

Sweet Treats

DRUNKEN PUDDING mango, cherry, cranberry, crème anglaise 14

PEACH PARFAIT yoghurt, blueberry, rose petal granita 14

Menu is available on 24th and 25th December from 6pm to 10pm

Prices are subject to 10% service charge and 7% GST