


FESTIVE SET MENU

24 December 2024 to 1 January 2025
3 Courses 138++ | Wine Pairing 88++ 

*Indulge in classic holiday flavours reimagined with
Jean-Georges Vongerichten's contemporary touch.*

Welcome Drink

 NV Petit-Lebrun & Fils, Blanc de Blancs Grand Cru,
Avize, Champagne, France

Caviar Creations

Egg Caviar with Vodka Whipped Cream +50

Toasted Egg Yolk and Caviar with Herbs +50

Starters

Yellowfin Tuna Tartare, Avocado, Ginger Marinade,
Spicy Radish


Wagyu Beef Tenderloin, Kimchee, Avocado,
Sesame, Scallion

Black Truffle Caesar Salad

Burrata with Citrus Salad, Basil

Caramelized Scallops, Lemon-Cauliflower Sauce,
Onion Caper Soffrito

Seared Foie Gras and Black Truffle,
Fragrant Chicken Emulsion +8

 2020 Domaine Pattes Loups Vent d'Ange, Chablis,
Bourgogne, France

Mains

Miso-Yuzu Glazed Cod, Grilled Maitake Mushroom


Jumbo Tiger Prawns with Black Truffle Butter,
Shoestring Fries

Prosciutto Wrapped Pork Chop,
Glazed Mushroom, Sage

Grilled Lamb Chops, Caramelized Brussels Sprouts,
Pistachio Pesto

Crispy Beef Short Rib, Citrus Chili Glaze,
Polenta Fries

Three Cheese Ravioli, Black Truffle Fondue

 2020 Couvent des Jacobins Le Menut des Jacobins,
Saint-Emilion Grand Cru, Bordeaux, France

Desserts

Christmas Yule Log, Toasted Almond Sorbet

Spiced Pumpkin Crème Brûlée, Pomegranate Sorbet

Dark Chocolate Passion Fruit, Caramel, Cocoa,
Passion Fruit Sorbet

Mont Blanc, Chestnut, Satsuma Sorbet

Buckwheat Paris-Brest, Cider Reduction, Apple Sorbet

Choice of 2 Scoops of Sorbet or Ice Cream