

5 COURSE CHRISTMAS MENU

\$198⁺⁺

KAVIARI KRISTAL OSCIETRE 30G (+\$200)

Egg White, Miso Egg Yolk, Chives, Myoga, Wasabi Crème Fraîche, Blinis

IRISH PREMIUM OYSTERS

Wasabi Foam, Shiso Ponzu, Cucumber

SWORDFISH TATAKI

Crustacean Mousse, Bonito Aioli, Tomato Ginger Vinaigrette

CHAWANMUSHI

Bafun Uni, Red Prawn Tartare, Nori Dressing

CONFIT PETUNA OCEAN TROUT

Beurre Blanc, Ikura, Tonburi, Fingerlime

BLACK ANGUS TENDERLOIN

Cevenne Onion Soba Mai, Arima Sansho Au Poivre

SPICED FRUIT CAKE

Eggnog Crémeux, Cranberry Yuzu Sorbet

If you have any food allergy or intolerance, please kindly let a member of our team know.
Prices subject to 10% service charge and prevailing government taxes.