

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.

CHRISTMAS LUNCH MENU

CHOICE OF STARTERS

SABA OSHIZUSHI

Shio Konbu, Ginger, Myoga

EGGPLANT DUMPLING

Shitake Dashi, Water Chestnut,
Black Truffle

MISO CURED FOIE GRAS

TORCHON (+\$25)

Persimmon, Olive Jam, Yuzu
Compote, Toasted Brioche

AMELA TOMATO

Umeshu Sorbet, Pickled Shallot,
Green Shiso

GRILLED OCTOPUS

Spicy Yellow Pepper Soy, Green Apple

PAN SEARED HOKKAIDO SCALLOPS

Nduja Beurre Blanc, Cauliflower,
Pickled Sweet Pepper

CHOICE OF MAINS

GRILLED SCOTTISH MONKFISH

Beurre Blanc, Ikura, Tonburi,
Fingerlime

TIGER PRAWNS

Black Pepper Sauce

ROAST CHICKEN BREAST

Satay Peanut Sauce, Coconut Rice

BRAISED BEEF SHORT RIB

Rendang, Pickled Ginger Flower

BLACK TRUFFLE

'SUSHI RICE' OKAYU

Butternut Squash, Shimeji Mushrooms,
Parmesan Mousse

A4 MIYAZAKI STRIPLOIN (+\$78)

Boston Lobster, Truffle Pomme Puree,
Arima Sansho Au Poivre

CHOICE OF SIDES

MISO MASHED POTATOES

Brown Butter Breadcrumbs

HEIRLOOM BABY CARROTS

Honey Glazed

CHOICE OF DESSERTS

SPICED FRUIT CAKE

Eggnog Crèmeux,
Cranberry Yuzu Sorbet

TROPICAL MANGO

Glutinous Rice Tulie, Coconut Sorbet

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