

# 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

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.