5 COURSE CHRISTMAS MENU

$198++

A5 Wagyu Tartlet
Mala spices, pickled shallot, smoked xiao mi la

Chilled White Jade Noodle
Bafun uni, chilli garlic oil, preserved vegetables

Chicken Dumpling
Silken tofu espuma, Sichuan peppercorn oil

Chilean Seabass
Seasonal fruit relish, sweet & sour sauce

Black Angus Tenderloin & Short Rib
Radish, chrysanthemum greens, black bean mandarin jus

Red Date Mousse
Mandarin ginger confit, osmanthus flower ice cream

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.

5 COURSE CHRISTMAS VEGETARIAN MENU

$198++

Salt Baked Beetroot Tartlet
Mala spices, pickled shallot, smoked xiao mi la

Chilled White Jade Noodle
Tonburi, chinkiang vinaigrette, preserved vegetables

Mapo Tofu
Plant based dumpling, silken tofu espuma, chilli garlic oil

Plant Based Ngoh Hiang
Grilled bamboo shoot, lychee sauce, sweet potato puree

Eight Treasures Rice
Assorted vegetables, pickles, black bean sauce

Sweetcorn Pudding
Coconut barley rice, corn sorbet, tamarind tuile

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CHRISTMAS LUNCH MENU

CHOICE OF STARTERS

A5 Wagyu Beef Tartare
Mala spices, pickled shallot, smoked xiao mi la

Mapo Tofu
Plant based dumpling, silken tofu espuma, chilli garlic oil

Miso Cured Foie Gras Torchon (+$25)
Persimmon, olive jam, candied kumquat, toasted brioche

Burrata Cucumber Salad
Cucumber vinaigrette, chilli garlic oil, you tiao

Confit Petuna Ocean Trout
Yuzu beurre blanc, ikura, tonburi, fingerlime

Pan Seared Hokkaido Scallops
Nduja beurre blanc, cauliflower, pickled sweet pepper, chilli oil

CHOICE OF MAINS

Line Caught Snapper
Seasonal fruit relish, sweet & sour sauce

Cereal Crusted Tiger Prawns
Salted egg yolk sauce

Roast Chicken Breast
Satay peanut sauce, coconut rice

Braised Beef Short Rib
Radish, chrysanthemum greens, douchi mandarin jus

Black Truffle 'Sushi Rice' Okayu
Butternut squash, shimeji mushrooms, parmesan mousse

A4 Miyazaki Wagyu Striploin (+$60)
Konbu demi-glace, truffle gratin, eryngii mushroom

CHOICE OF DESSERTS

Red Date Mousse
Mandarin ginger confit, osmanthus flower ice cream

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