

FESTIVE 3-COURSE SET MENU

48++

APPETIZER

Trio of Pumpkin Veloute with Poached Egg
Pickled Kabocha, Melba Toast

MAIN COURSE

Pan-seared Greece Sea Bass Fillet with Pain d'epice Emulsion
Caramelized Endive, Green Lentil du Puy, Lemon Capers Butter

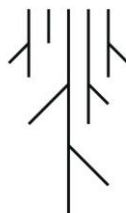
Or

Grilled Wagyu Flank Steak with Blackened Spice
Sautéed Swiss Chard, Celeriac Mousseline, Chimichurri

DESSERT

Sofitel Ivory Chocolate Caramel Mousse, Australian Pear Compote
Nespresso Almond Joconde, Cocoa Tuile

RACINES



MENU LEGEND: V: VEGETARIAN N: CONTAINS NUTS

All prices are in Singapore dollar and subject to 10% service charge and applicable taxes