

Christmas menu

1 Dec - 25 Dec 2023

4 - Course Set Menu • SGD88⁺⁺ per pax

• Available for Lunch and Dinner •



◆ APPETISER ◆

CHIMCHURRI CHICKEN SALAD

*Grilled Chicken Breast Slices, Goat Cheese, Pomegranate, Spring Greens,
Pickled Cucumbers, Mandarin pieces with Chimichurri dressing.*

WATERMELON & FETA SALAD

*Pickled cucumbers, shallots, feta cheese, citrus vinaigrette and rocket.
Garnished with mint leaves and Dukkah.*

CLASSIC PRAWN COCKTAIL

Chilled Poached Black Tiger Prawns with house made Seafood Aioli and basil oil.

◆ ENTRÉE ◆

CREAM OF CHESTNUT SOUP

Basil Oil. Served with Grissini.

◆ MAIN ◆

CHRISTMAS CELEBRATION PLATE

*Chicken Roulade with mushroom farce,
honey baked ham, truffle mash, maple roasted
pumpkin and crispy Brussel sprouts.*

ATLANTIC SALMON

*Herb crust, baby carrots,
caviar cream sauce, pesto mash, asparagus and
vine-ripened cherry tomatoes.*

PRIME ARGENTINIAN SIRLOIN

*Argentinian Sirloin Creamed Corn, Asparagus,
Truffle Mash, Cherry on vine and Thyme jus.*

BURATA CAPRESE GNOCCHI

*Gnocci with summer peppers and
fresh basil, burrata, EVO and
balsamic drizzle.*

◆ DESSERT ◆

STICKY DATE PUDDING

*Macadamia Butterscotch Sauce and Cranberries.
Served with Hokey Pokey Ice Cream.*

LEMON, GIN & CHERRY PARFAIT

*Light and fluffy Gin infused parfait layered
with macerated cherries.*



Vegetarian

Prices are subject to a 10% service charge and prevailing government taxes.
Please inform us if you have any food allergies or special dietary requirements.
Kids' menu is available upon request.