



CHRISTMAS DAY LUNCH MENU

Sea urchin

Foie gras terrine

cep mushroom marmalade and tamarind

Scallops with Tahitian vanilla

Venison fillet with juniper berries

Chestnut cream with fleur de sel, risotto with parmesan and black truffle

Chef Marc's Brie de Meaux with black truffles

Christmas Log

Exotic fruit and meringue and black truffle

Christmas Petit Fours

\$175 per person

We're passionate about food, our meals are made with high-quality ingredients.

However, we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the hotel or restaurant management or the Head Chef and we will endeavour to meet your requests.

