EDEN
RESTAURANT

Festive Wonders
UNWRAPPED

16 November 2026 to 3 January 2027
(Excluding 24, 25 and 31 December 2026)

4-Course Set Dinner: $98++ per set

Enhance your festive experience with
Sturgeon Caviar for an additional $20++ per set

APPETISER

CONFIT CITRUS TROUT (S, D)
Shaved Fennel, Starfruit Consommé & Caviar Crème

SOUP

HONEY-ROASTED CARROT & GINGER SOUP (S, D)
Marinated Mud Crab Salad & Kaffir Lime Coconut Crème

MAIN COURSE

SEA URCHIN PASTA (S, D)
Sea Urchin Glaze, Blue Prawn Tartare, Crispy Garlic & Caviar

or

ROSSINI-STYLE WAGYU RUMP STEAK WITH PAN-FRIED FOIE GRAS (D, GF)
Buttery Mashed Potato, Roasted Vegetables,
Pickled Red Onion & Green Peppercorn Sauce

or

FREGOLA PASTA (V, D)
Sautéed Fregola with Caramelised Kabocha,
Morel Mushroom, Parmigiano, Pine Nuts & Truffle

DESSERT

PISTACHIO & CHERRY NOËL LOG (V, D, N)
Roasted Pistachio Mousse, Morello Cherry Compote,
Vanilla Crémeux & Pistachio

Festive Sharing Roasts

Truffle Butter Roast Turkey with Green Peppercorn Crème
(4 - 5kg, serves 6 - 8 persons): $158++

Roasted Grain-Fed Angus Beef Tomahawk with
Lemongrass, Curry Leaf Rempah & Tomato Sambal Sauce
(1kg, serves 2 - 4 persons): $168++

Add-On: $15++ each
Mashed Potato (500gm), Sautéed Brussels Sprouts (500gm),
Sautéed Seasonal Broccolini (500gm)

Dairy (D) / Seafood (S) / Nuts (N) / Pork (P) / Vegetarian (V) / Gluten-Free (GF) / Dairy-Free (DF) / Vegan (VG)

*30% ALL Accor+ Explorer discount applies.
*Prices are subject to 10% Service Charge and 9% Goods & Services Tax (GST).