EDEN
RESTAURANT

New Year's Eve
UNWRAPPED

31 December 2026

4-Course Set Menu:
$138++ per set

Appetiser

JAPANESE HOTATE & BOTAN EBI CEVICHE (S)

Hokkaido Scallop & Botan Ebi, Lobster Bisque Vinaigrette, Moscato Gelée, Pickled Muscat & Sturgeon Caviar

Soup

ROASTED JERUSALEM ARTICHOKE WITH CHESTNUT VELOUTÉ (D, V, N)

Brown Butter Celeriac, Citrus Zest, Banana Shallot & Crispy Artichoke

Main Course

BUTTER MAINE LOBSTER (S, D)

Sautéed Seasonal Radish, Petit Pois, Burnt Persimmon, Stuffed Zucchini Blossom & Pernod Sabayon

or

OSMANTHUS-GLAZED MAGRET DE CANARD (D, P)

Pan-Roasted French Duck Breast, Morel Butter, Beluga Lentils, Crispy Parma Ham & Osmanthus-Verjus Jus

or

ROASTED AUSTRALIAN WAGYU FILET MIGNON ROSSINI (D)

Oven-Roasted Wagyu Beef Tenderloin, Pan-Fried Foie Gras, Crispy Pressed Potato, Seasonal Vegetables & Périgourdine Jus

Dessert

WARM STICKY DATE & TOFFEE PUDDING (V, D, N)

Pecan Crumble, Tahitian Vanilla Ice Cream & Cointreau Salted Caramel

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

*Prices are subject to 10% Service Charge & 9% Goods & Services Tax (GST).