

Christmas Eve Set Dinner

24 December 2011

Amuse Bouche



Pan-fried Foie gras with poached pear,
toasted panetone and cherry compote

or

Scallop, tuna and ocean trout tartare,
sour cream, Ikura and water cress



Creamy shellfish bisque

Chilli prawns

or

Parsnip and leek veloute

Gruyere croute



Traditional roast turkey breast

with a fig and chestnut stuffing
roast parsnips and cranberry relish

or

Herb and grain mustard crusted lamb rack
with roast parsnips, caramelized shallots and apple red currant jelly

or

Char-grilled king prawns with truffled mascarpone risotto,
Zucchini flower fritter



'Festive Assiette'*

Christmas pannacotta

Baked raspberry cheese cake brownie

Chestnut and cranberry mess

Christmas chocolate pudding

Rhum and raisin Christmas pudding

**2 pax select 3 items/ 3 pax select 4 items/ 4+ pax receive all*

Coffee or Tea

\$85++ per person

Price is still subject to 10% service charge and prevailing government taxes