



# Christmas Menu

December 24th and 25th (Dinner)  
\$138 per person

## **Trio of Amuse Bouche**

Warm Oyster, Creamy Basil  
Wasabi and Yuzu

Beet Cured Salmon, Sunflower Seed  
Yogurt Emulsion

Chicken Broth, Ginger and Chives

## **Appetiser**

Tuna with Yuzu Mustard, Herbs and Fennel

## **Fish**

Seared Madai, Fingerlimes, Aromatic Mushroom Broth

## **Meat**

Spice Crusted Beef Tenderloin, Red Cabbage  
Chestnut Purée

## **Dessert**

Bûche de Noel



# New Year's Eve Menu

December 31st  
\$148 per person

## Caviar Creation

Softly Poached Organic Egg, Caviar  
Whipped Yoghurt

## Appetiser

Seared Shrimp with Water Chestnut, Saffron  
Chipotle and Kabocha

## Fish

Baked Sea Trout with Truffle Crumbs  
Apple Celeriac Purée and Black Truffle Vinaigrette

## Meat

Beef Tenderloin, Seared Foie Gras  
Crunchy Potato Gratin, Red Wine Jus

## Dessert

Dark Chocolate and Passion Fruit Tart  
Passion Fruit Sorbet

## Petit Fours