

# GATHER AROUND THE TABLE



Whether it's a cozy meal or a joyful get-together with those you love best, celebrate togetherness with a Thanksgiving feast brimming with deliciousness.

## THANKSGIVING LUNCH SET

FOR DINE-IN  
NOVEMBER 22<sup>ND</sup> TO 26<sup>TH</sup>, 2021  
**3 COURSES 65**

### STARTERS

Hamachi, Gem Lettuce, Soy-Chili Dressing, Nuts and Seeds  
Guacamole with Peas, Warm Crunchy Tortillas  
Shaved Brussels Sprouts, Arugula Salad, Manchego, Castelvetro Olive Dressing  
Stracciatella, Figs, Grapes, Thyme Infused Honey  
Butternut Squash Soup, Parmesan Cloud  
Warm Shrimp Salad, Avocado, Champagne Vinegar Dressing

### MAINS

Black Truffle and Fontina Cheese Pizza  
Lobster Tagliolini, Spicy Tomato Sauce, Basil  
Seared Scallops, Brussels Sprouts, Smoked Bacon, Pear Vinaigrette  
Spice Crusted Snapper, Sweet and Sour Broth  
Roasted Organic Turkey, Foie Gras and Chestnut Filling, Roasted Vegetables  
Prosciutto Wrapped Pork Chop, Mushroom Glaze, Sage (+8)

### DESSERTS

Pecan Pie  
Pumpkin Pie  
Caramel Sundae  
Sorbet  
Ice Cream

## THANKSGIVING DINNER SET

FOR DINE-IN  
NOVEMBER 22<sup>ND</sup> TO 26<sup>TH</sup>, 2021  
**4 COURSES 85**

### STARTERS

Hamachi, Gem Lettuce, Soy-Chili Dressing, Nuts and Seeds  
Guacamole with Peas, Warm Crunchy Tortillas  
Shaved Brussels Sprouts and Arugula Salad, Manchego, Castelvetro Olive Dressing  
Stracciatella, Figs, Grapes, Thyme-Infused Honey

### ENTRÉES

Butternut Squash Soup, Parmesan Cloud  
Octopus ala Plancha, Green Olive Citrus Dressing, Capers, Mint, Arugula  
Warm Shrimp Salad, Avocado, Champagne Vinegar Dressing  
Seared Foie Gras, Poached Persimmon, Lime, Shiso Flowers

### MAINS

Black Truffle and Fontina Cheese Pizza  
Lobster Tagliolini, Spicy Tomato Sauce, Basil  
Seared Scallops, Brussels Sprouts, Smoked Bacon, Pear Vinaigrette  
Spice Crusted Snapper, Sweet and Sour Broth  
Roasted Organic Turkey, Foie Gras and Chestnut Filling, Roasted Vegetables  
Beef Striploin, Gnocchi, Sriracha Jus, Sage (+15)

### DESSERTS

Pecan Pie  
Pumpkin Pie  
Caramel Sundae  
Sorbet  
Ice Cream

All prices subject to 10% service charge and prevailing government taxes

## THANKSGIVING FAMILY FEAST

FOR TAKEAWAY  
NOVEMBER 25<sup>TH</sup>, 2021  
**238 (SERVES 6)**

### MAIN

Whole Roasted Organic Turkey

### SIDES

Squash Gratin, Thyme and Chili Pumpkin Crumbs  
Mushroom Glazed with Garlic White Wine  
Foie Gras and Chestnut Filling  
Roasted Brussels Sprouts

### SAUCES

Cranberry Compote, Ginger and Orange Zest  
Turkey Jus

### DESSERTS

Whole Pecan Pie OR Whole Pumpkin Pie

**Note: The Thanksgiving Family Feast is only available for self-collection at 6pm on November 25<sup>th</sup>.**

All prices subject to prevailing government taxes