



Christmas Moments *Made Magical*

24 & 25 December | 4-Course Dinner | \$138++

Caviar Creations (+40)

Toasted Egg Yolk Caviar

Egg Caviar

Caviar Bubble Tea

Amuse-Bouche

Smoked Petuna Ocean Trout, Dill Cream

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Soy Glaze

Truffle Cheese Fritter

Starters

Cubes of Hamachi, Mushroom Seasoning, Grapefruit Mousseline

Raw Kohlrabi Salad, Banana Roasted in Coals, Crunchy Pasilla Chili-Garlic Dressing

Butternut Squash Soup, Mushrooms, Chives

Burrata with Passion Fruit, Arugula, Basil

Black Pepper Shrimp, Sun-Dried Pineapple

Seared Foie Gras, Black Truffle, Fragrant Chicken Emulsion

Mains

Fresh Tagliatelle with Black Truffle

Spiced Crusted Snapper, Sweet and Sour Jus

Sautéed Scallops, Carrots, Lemon Leek Emulsion

SRF Pork Chop with 4 Spices, Roasted Cauliflower, Mandarin-Pineapple Confit

Roasted Lamb Chops, Smoked Chili Glaze, Brussels Sprouts

Grilled Ribeye, Gingered Shiitake, Soy Caramel Emulsion

Desserts

Buckwheat Paris-Brest, Roasted Apple Sorbet, Cider Reduction

Christmas Yule Log, Toasted Almond Sorbet

Salted Caramel Sundae, Peanuts, Popcorn, Hot Fudge

Choice of Two Scoops of Sorbet or Ice Cream