



JEAN-GEORGES' FESTIVE FEAST

19 to 31 December | 128

CAVIAR CREATION

Caviar, Coconut Semifreddo, Dill +50

FIRST COURSE

Foie Gras Terrine with Black Winter Truffle,
Endive and Pear Vinaigrette

SECOND COURSE

Sesame Crusted Cod, Mushrooms, Yuzu and Shiso

THIRD COURSE

Charred Marinated Duck Breast, Roasted Caraflex Cabbage,
Herb Salad, Coconut-Lime Infusion

DESSERT

Christmas Yule Log, Toasted Almond Sorbet

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