

CHRISTMAS DAY DINNER MENU

DEC 25TH, 2021

Soup

CAMELIZED ONION CREAM SOUP

or

LOBSTER AND SWEET CORN CHOWDER

Appetizer

CRAB CAKE

Avocado dressing topped with micro greens

or

ROASTED BEET, PUMPKIN AND GOAT CHEESE SALAD

Passion fruit dressing

Intermezzo

GRAPEFRUIT SORBET

Entree

SEARED SCALLOPS

Squid ink. Fettuccini. Truffle oil-infused baby vegetables. Parsley butter sauce

or

STUFFED PORK TENDERLOIN

Dry fruit puree wrapped with bacon. Garlic Demi-glace

Or

HERB CRUSTED SALMON FILLET

Boiled potato. Roasted fennel. Baby Spinach. Tomato shrimp beurre blanc

or

GRILLED BEEF RIB EYE

Fondant Potato. Asparagus. Brandy mushroom sauce

Dessert

VANILLA PANNA COTTA

Fresh strawberry shaved white chocolate.

Crème de menthe


or

BAKED ALASKA

or

CHOCOLATE SOUFFLE

Rum with cream



US\$95 per person+10% Service Charge
and Applicable VAT
Surcharge US\$30-AI / MAP