



24th & 25th December, 2021

AMUSE BOUCHE

Jerusalem artichoke velouté, crispy pancetta, sage

CHRISTMAS
DINNER
MENU

\$888 *per person*

STARTER

Foie gras and truffle terrine, poached quince, gingerbread

MIDDLE COURSE

Seared Hokkaido scallop, poached Fine de Claire oyster, caviar

MAIN COURSE

Choice of one:

Roast capon “confit lég en croute”, Brussel sprouts, parsnip purée, red wine sauce
or

Sea bass, crushed potato, lobster bisque

or

Vol au vent, wild mushrooms, Périgord truffle, aged parmesan

DESSERT

Apple tarte tatin, salted caramel and crème fraiche

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

若您有任何食物過敏，請在下單前向你的服務員查詢菜式材料。

Menu Curated Specially by Executive Chef Armand Sablon

10% service charge 加一服務費