



Apple Salad with Maine Lobster
Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso

Half Dozen Chilled Fin de Claire Oysters
Ponzu, Shiso Oil, Tapioca

Grilled Octopus
Lime Aioli, Lardo, Tempura Sea Beans, Nori

"Kaya Toast"
Seared Foie Gras, Pandan-Coconut Jam, Toasted Brioche,

Hamachi "Tiradito"
Cucumber-Jackfruit Relish, Avocado, Spicy Sesame Vinaigrette

Bouchot Mussels Mariniere
White Wine, Lemon, Shallots, Parsley, Tarragon, Grilled Baguette

Cassolette of "Trippa alla Romana"
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

Kaluga Queen Caviar (Supplement (\$100))
Lemon Herb Blinis & Traditional Accompaniments

Handmade Chestnut Agnolotti
Black Truffles, Port Wine, Parmesan

Seafood Tagliatelle
LaLa Clams, Maine Lobster, Calamari, Chili, Confit Tomato

Pan Seared Sea Bream "Laksa"
Rice Noodles, Thai Basil, Calamansi, Curried Coconut Broth

Lobster Pot Pie
French Black Truffles, Winter Vegetables, Shellfish Velouté

Honey Miso Broiled Black Cod
Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame

Grilled Iberico Pork Chop
Celery Root, Sauerkraut Gratin, Whole Grain Mustard, Rosemary

Brioche Stuffed Brisbane Valley Quail
Roasted Jerusalem Artichokes, Pears, Pistachio-Orange Gremolata

Slow Braised Colorado Lamb Shank
Romesco, Marcona Almonds, Capers, Parmesan Polenta

Grilled "American Wagyu" Ribeye from Snake River Farms
French Black Truffles, Potato-Fontina Gratin, Braised Swiss Chard

Black Onyx Porterhouse (for Two)
Aligot Potatoes, Roasted Bone Marrow, Black Truffles

Salted Caramel Soufflé
Farmer's Market Fuji Apple Sorbet

Mont Blanc
Chestnut Armagnac Cream, Blueberry Sorbet

MERRY CHRISTMAS FROM OUR CULINARY TEAM

Chefs Greg, Nel, Derrick, Ai Li, Harvinder, Yash, Kevin, Wai Chun, Yan, Ria

SGD 235 ++

Prices are subject to prevailing Goods and Services Tax and 10% Service Charge