



FESTIVE MENU

14 November to 31 December 2025

Daily, 11:00a.m. to 8:00p.m.

FESTIVE SIGNATURE DISHES

Charred Hokkaido Scallop & Mezzelune Ravioli **D G S**

Saffron-infused Pumpkin Velouté, Sage Butter, Saffron, Herb Oil, Pumpkin Seed
\$30

Spanner Crab & Avocado Christmas Charcoal Bombs **D G S**

Spanner Crab, Dungeness Crab Lump Meat, Hass Avocado, Sesame Seed, Charcoal Crumbs, Golden Oyster Mushroom, Ponzu-Siracha Mayonnaise
\$32

Gammon Ham & Winter Black Truffle Pithivier **D G P**

Smoked Ham, Black Truffle, Turkey, Brie de Meaux, Spinach, Puff Pastry, Foie Gras Albufera Sauce
\$45

Slow-roasted U.S. Turkey Roulade **A D G N**

Hennessy XO, Winter Morel, Duck Foie Gras, Brussels Sprout, Redcurrant, Chestnut Mushroom, Traditional Giblet Sauce
\$48

DESSERTS

Kurogoma Yule Log **D G N V**

Black Sesame Mascarpone Chantilly, Chocolate Soil, Matcha Gelato
\$20

Alpine Bliss Tartlet **D G N**

Lemon Bavarois, Pistachio Crèmeux, Sablée Dough, Tahitian Vanilla Ice Cream
\$20

A Contains Alcohol **D** Contains Dairy **G** Contains Gluten **N** Contains Nuts **P** Contains Pork
S Contains Shellfish **V** Vegetarian

All prices are subject to 10% service charge and prevailing government taxes.