



# Menu

## CHRISTMAS EVE FIVE-COURSE DINNER 24 DECEMBER 2021, 6PM TO 10PM

**\$148<sup>++</sup>** per guest, inclusive of unlimited juices, soft drinks, coffee, and tea

**\$168<sup>++</sup>** per guest, inclusive of a flute of Taittinger Champagne

**\$258<sup>++</sup>** per guest, inclusive of unlimited Taittinger Champagne,  
house wines and beers, juices, soft drinks, coffee, and tea

### STARTERS

#### Spiced Duck Breast

Roasted carrots, star anise beetroot confit,  
cinnamon orange chantilly

#### Mushroom Velouté

Wild mushrooms, garlic croutons

### PALATE REFRESHER

#### Strawberry Basil Sherbet

### MAINS

#### Norwegian Salmon Fillet

Herb roasted potatoes, white radish, braised  
shallots, grapefruit hollandaise sauce

#### Nut-crusted Lamb Rack

Truffle mousseline, charred asparagus,  
pepper and mint sauce

### DESSERT

#### Caramel Panna Cotta with Star Anise Rum Baba

Spiced pears, mixed fruits compote, raisin gelato



Contains Eggs



Contains Nuts



Contains Gluten



Dairy



Contains Pork



Contains Alcohol

