

CHRISTMAS CHEF'S SPECIAL

2nd Dec to 31st Dec 2025

Make this festive season one to savour

\$108++ per pax

>Welcome Amuse

A finely curated Chef's Amuse-bouche
to begin your experience

Starter Course

Citrus-Cured Scallops

Apple-Riesling Verjus, Horseradish Cream
Pickled Kohlrabi & Compressed Apples, Petit Salad

Chef's Soup Creation

Velvety Chestnut Soup

Aged Balsamic-Roasted Seasonal Mushrooms
Beurre Noisette Crème Fraîche

Main Dish Selection

Choose one main

Charred Gindara

A Duo of Blue Mussels and Little Neck Clams accompanied by
Watercress Purée, Smoked Butter-Infused Shellfish Sauce,
and Yuzu-Marinated Watercress

Argentine Beef Striploin

Tender Braised Beef in an Onion Parcel, Paired with
Puffed Grains, Nuts, Fondant Potato, Asparagus,
and Périgueux Sauce

Sweet Conclusion

Pistachio Crème Brûlée

Nutty Pistachio Richness Meets The
Iconic Crack Of A Perfectly Torched Brûlée



BY ASTONS

Menu is subject to change without prior notice.
While stocks last. All prices listed are subject to
service charge & prevailing government tax.