

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