



CHRISTMAS DINNER MENU

\$198⁺⁺

| 24 - 25 DEC

| 5PM - 1AM

AMUSE BOUCHE

Oyster with Mentaiko and Cucumber Foam

FIRST COURSE

Sea Urchin Miso Okayu, Corn Espuma

SECOND COURSE

**Spotted Prawn Tartare with Green Apple, Caviar,
Myoga, Yuzu**

THIRD COURSE

Roasted Quail with Seaweed Sauce, Mango Chutney

FOURTH COURSE

Cumin and Herb Crusted Venison with Orange Demi-Glace

FIFTH COURSE

Baileys Charcoal Log with Cinnamon, Apple, Thyme



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VEGETARIAN

AMUSE BOUCHE

Zucchini Flower Tempura

FIRST COURSE

Amela Tomato with Thai Basil Sorbet

SECOND COURSE

Pumpkin Dumpling with Green Curry

THIRD COURSE

Eggplant with Turmeric Foam

FOURTH COURSE

Wild Mushroom Soba Mai

FIFTH COURSE

**Tropical Mango with Glutinous Rice Tuile,
Coconut Sorbet**