

Christmas Advent Menu



Starters...

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette
Pumpkin Soup, Black Truffle, Carmilized Kabocha, Cardamom Cream
Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli
Warm Asparagus Salad, Poached Egg, Mushroom Marmalade, Bacon Vinaigrette

Steaks Grilled Over Hardwood & Charcoal

U.S.D.A. PRIME, Illinois Corn Fed, Aged 21 Days

New York Sirloin 340g
Petit Cut Filet Mignon 170g

Australina Angus Rangers Valley Grain Fed, Aged 35 Days

Porterhouse (For Two) 990g
Bone In Filet 380g

Roasted

Rotisserie Of Young Chicken, Field Mushrooms, Natural Jus
Colorado Lamb Chops, Cucumber- Mint Raita
Double Thick Iberico Pork Chop, Apple-Apricot Moustarda
Sauteed Dover Sole "Meuniere" Preseerved Lemon

Sides...

Wild Field Mushrooms with Shishito Peppers
Creamed Spinach with Fried Organic Egg
Peewee Potatoes, Crisp Shallots, Garlic Aioli

Sauces...

House Made Steak Sauce
Armagnac, Green Peppercorn

Dessert...

Warm Butterscotch Apple Crumble, Oats, Toasted Almonds, "Tahitian Vanilla Ice Cream"
Kaya "Baked Alaska", Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

\$100.00 per person

"All prices are subject to 10% service charge and 7% GST"