

CHRISTMAS EVE MENU



AMUSE BOUCHE

loire valley oscietra caviar, cauliflower, tarragon



CADORET OYSTER

cadoret oyster N1, blue swimmer crab, kombu



MINQUIERS ISLAND BLUE LOBSTER

minquiers island blue lobster, pistachio, amela tomato



BRESSE GUINEA FOWL

bresse guinea fowl, black winter truffle, foie gras



ALSATIAN VENISON

alsatian venison, sour plum, beetroot



MUTSU APPLE

mutsu apple, asiago, gula melaka



VANUATU VANILLA

vanuata vanilla, kuri, chocolate



\$488 PER PERSON

WINE ACCOMPANIMENT \$328 PER PERSON

PREMIUM WINE ACCOMPANIMENT \$496 PER PERSON

CHEESE SUPPLEMENT \$38 PER PERSON



CHEF OWNER: **EMMANUEL STROOBANT**
WINE CONSULTANT: **TAN YING HSIEN, MW**