



## Festive Menu

(24<sup>th</sup> and 25<sup>th</sup> December)

Kangaroo tail pho

Ratatouille Provençale

French breakfast radish, whipped cod roe

Smoked ocean trout

Pissaladière

A4 Satsuma wagyu beef Pocky

Duck, duck, duck, cherry

Kingfish crudo, golden beetroot, perilla leaf, buttermilk

Smoked eel, oyster pearl, sea succulents, Amur caviar

Pâté en croûte, pickled cherry

Beef wellington

Blood orange, yoghurt, tarragon

Marguerite "Opera", black winter truffles

Selection of mignardises

*To be enjoyed at home: a housemade Christmas pudding*

*Executive Chef Michael Wilson*

*Chef de Cuisine Herman Lim*

Menu \$328++

Wine pairing \$198++

Mixed pairing \$148++

Temperance pairing \$98++

All prices are subject to service charge and tax

The menu and price are subject to change without prior notice

This menu is available for **dinner** on **24<sup>th</sup> Dec 2025**, and **lunch and dinner** on **25<sup>th</sup> Dec 2025**