

CHRISTMAS EVE LUNCH MENU



AMUSE BOUCHE

loire valley oscietra caviar, cauliflower, tarragon



MINQUIERS ISLAND BLUE LOBSTER

minquiers island blue lobster, pistachio, amela tomato



BRESSE GUINEA FOWL

bresse guinea fowl, black winter truffle, foie gras



VANUATU VANILLA

vanuatu vanilla, kuri, chocolate



\$328 PER PERSON

WINE ACCOMPANIMENT \$188 PER PERSON
PREMIUM WINE ACCOMPANIMENT \$276 PER PERSON

CHEESE SUPPLEMENT \$38 PER PERSON | SHARING PORTION ADDITIONAL \$18 PER PERSON



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

All prices are subject to service charge and prevailing government taxes