

**CHRISTMAS  
MENU**

**3 Course Set Menu \$148/pp**

*Choice of Appetizer*

Foie Gras Terrine with Red Wine Onion Compote  
Half Dozen David Hervé "Royale" Oysters  
Soupe "VGE", Chicken Consommé with Black Truffle and Puff Pastry  
Obsiblu Shrimp Tartare with Scallops and Lobster Bisque Vinaigrette  
Pan Seared Foie Gras with Apple Chutney  
Oscietre Prestige Caviar 50gr (+\$188)

*Choice of Main Course*

Marinated Venison Filet, "Grand Veneur" Sauce  
Beef Tenderloin Rossini, Foie Gras and Black Truffle  
Roasted Scallops with Leeks, Potatoes, and Celeric, Black Truffle  
Roasted "Bresse" Chicken with Morel Sauce  
Dover Sole with Caviar Beurre Blanc Sauce

*Choice of Cheese Or Dessert*

Truffle Brie with Toasted Bread and Honey  
Tropical Fruits Pavlova and Coconut Ice Cream  
Mont Blanc, Chestnut purée and Chantilly  
Christmas Log Cake