



CHRISTMAS SET MENU

3 COURSE SET MENU S\$108 PER PERSON

APPETIZERS TO SHARE

ESCALOPES DE FOIE GRAS POÊLÉES ET COMPOTÉE DE POMMES

Pan-Seared Foie Gras with Apple Compote

SALADE DE HARICOTS VERTS, MAGRET FUMÉ ET ŒUF DE CAILLE, VINAIGRETTE À LA TRUFFE

Green Bean Salad with Smoked Duck Breast, Quail Egg, and Truffle Vinaigrette

MAIN COURSES TO SHARE

POULET "LABEL ROUGE" AUX MORILLES ET POMMES NOISETTE

Roasted 'Red Label' Chicken with Morel Sauce and Pommes Noisette

SAINT-JACQUES POÊLÉES ET COURGES RÔTIES, BEURRE BLANC AU CAVIAR AVRUGA

Pan-Seared Scallops with Butternut, Avruga Caviar Beurre Blanc

DESSERTS TO SHARE

MILLE-FEUILLES À LA VANILLE

Puff Pastry with Vanilla Cream

CRÊPES SUZETTE FLAMBÉES

Crêpes Flambéed with Grand Marnier Sauce

IF YOU HAVE ANY FOOD INTOLERANCE, PLEASE INFORM OUR WAIT STAFF.
PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO SERVICE CHARGE AND GOVERNMENT TAXES.