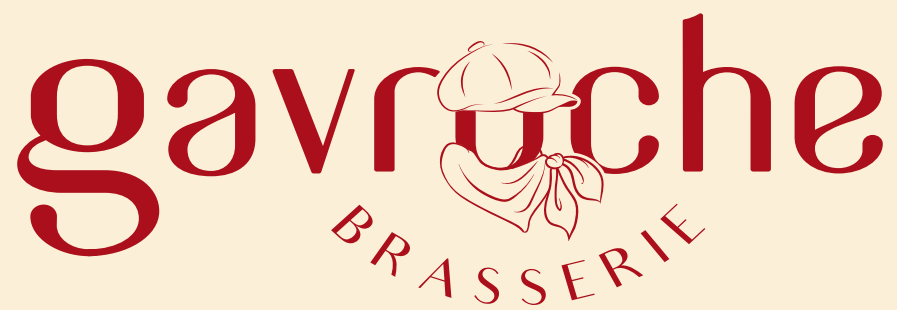




CHRISTMAS EVE DINNER MENU

DECEMBER 24, 2025



3-COURSE SET MENU \$148++ PER PERSON



CHOICE OF APPETIZER

Half Dozen “Cocollos Spéciale” No. 3 Oysters
Foie Gras Terrine, Quince and Pear Compote, Brioche Toast
“VGE” Soup, Chicken Consommé with Black Truffle and Puff Pastry
Lobster and Truffle Celeriac Remoulade
Tasmanian “Petuna” Ocean Trout Gravlax with Lemon Cream and Blinis

Oscietre Prestige Caviar 50g (+\$188)



CHOICE OF MAIN COURSE

Black Angus Beef Tenderloin Rossini, Foie Gras and Black Truffle
Marinated Venison Loin, “Grand Veneur” Sauce
Poached Scallops with Leeks, Potatoes, Celeriac and Black Truffle
Pan-Seared Turbot with Caviar Beurre Blanc Sauce
Roasted “Red Label” Chicken with Morel Sauce and Glazed Vegetables



CHOICE OF CHEESE OR DESSERT

Truffle Brie, Mâche Salad and Walnuts
Chocolate and Vanilla Christmas Log Cake
Frozen Soufflé with Rum and Passion Fruit
Upside-Down Apple Tart with Vanilla Ice Cream
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.

