



Chef's Bespoke Christmas Menus



1 – 31 December 2022

Chef's 6 Course Menu at \$88 per person
(min. 2 persons)

Christmas Asian "Eggnog" * 圣诞亚洲蛋

64 C Hen's Egg | Coconut Emulsion | Squid Ink Tobiko | Truffle Pate
64C 低温鸡蛋 | 椰子乳化 | 墨鱼飞鱼子酱 | 松露酱

Claypot Pacific Hyogo Oysters * 太平洋兵库生蠔煲

Hyogo Oyster | Enoki Mushroom | Thai Style Shrimp Paste Sauce |
Chinese Lap Cheong | Distilled Spirits Flambé
牡蛎 生蠔 | 泰皇醬 | 金针菇 | 腊肠 蒸馏烈酒火焰

Double Boiled Chicken Soup * 炖鸡汤

Chicken | Sea Whelk | Bamboo Pith
炖鸡 | 花螺 | 竹笙

Refreshing Kumquat Intermezzo * 提神金橘

Kumquat | Honey | Fruity Pearl
金橘 | 蜂蜜 | 荔枝珍珠露

BBQ Paprika Chicken Truffle Butter * 烤红甜椒鸡肉松露黄油

BBQ Chicken Boneless Leg | Truffle Cream | Black Truffles Salt
烧烤去骨鸡腿 | 松露奶油 | 黑松露盐

Or

Winter Coral Cod * 冬季珊瑚鳕鱼

Crispy Coral Cod | XO Sauce | Sesame Oil | Tosaka | Black Fungi | Ikura
脆皮珊瑚鳕鱼 | XO 酱 | 香芝麻油 | 远坂沙拉 | 黑木耳 | 鲑鱼子

Sakura Shrimp Fried Rice * 樱花虾炒饭

Sakura Shrimp | Shrimp | Preserved Turnip
樱花虾 | 虾 | 萝卜脯

Christmas Strawberries Cold Chowder * 圣诞草莓冷汤

Strawberry Cold Soup | Panna Cotta | Fruity Pearl
草莓凉汤 | 意式奶冻 | 果味珍珠

All prices shown are subjected to SERVICE CHARGE and GST



Chef's Bespoke Christmas Menus

禧
宴
xǐ yàn

1 – 31 December 2022

Chef's 7 Course Menu at \$108 per person
(min. 2 persons)

Christmas Asian "Eggnog" * 圣诞亚洲蛋

64 C Hen's Egg | Coconut Emulsion | Squid Ink Tobiko | Truffle Pate
64C 低温鸡蛋 | 椰子乳化 | 墨鱼飞鱼子酱 | 松露酱

Claypot Pacific Hyogo Oysters * 太平洋兵库生蠔煲

Fresh Oyster | Enoki Mushroom | Thai Style Shrimp Paste Sauce |
Chinese Lap Cheong | Distilled Spirits Flambé
牡蛎, 生蠔 | 泰皇醬 | 金针菇 | 腊肠 | 蒸馏烈酒火焰

Double Boiled Chicken Soup * 炖鸡汤

Chicken | Sea Whelk | Bamboo Pith
炖鸡 | 花螺 | 竹笙

Refreshing Kumquat Intermezzo * 提神金橘

Kumquat | Honey | Fruity Pearl
金橘 | 蜂蜜 | 荔枝珍珠露

Slow Roasted Iberico Prime Ribs

Iberico Ribs | Grilled Compress Pineapple | Crispy Shallot
伊比利亚肋排 | 烤压缩菠萝 | 香脆红葱

Winter Coral Cod * 冬季珊瑚鳕鱼

Crispy Coral Cod | XO Sauce | Sesame Oil | Tosaka | Black Fungi | Ikura
脆皮珊瑚鳕鱼 | XO 酱 | 香芝麻油 | 远坂沙拉 | 黑木耳 | 鲑鱼子

Sakura Shrimp Fried Rice * 樱花虾炒饭

Sakura Shrimp | Shrimp | Preserved Turnip
樱花虾 | 虾 | 萝卜脯

Christmas Strawberries Cold Chowder * 圣诞草莓冷汤

Strawberry Cold Soup | Panna Cotta | Fruity Pearl
草莓凉汤 | 意式奶冻 | 果味珍珠

All prices shown are subjected to SERVICE CHARGE and GST



Chef's Bespoke Christmas Menus

禧
宴
xǐ yàn

1 – 31 December 2022

Chef's 8 Course Menu at \$148 per person

(min. 4 persons) 1 day advance order

Christmas Asian "Eggnog" * 圣诞亚洲蛋

64 C Hen's Egg | Coconut Emulsion | Squid Ink Tobiko | Truffle Pate
64C 低温鸡蛋 | 椰子乳化 | 墨鱼飞鱼子酱 | 松露酱

Claypot Pacific Hyogo Oysters * 太平洋兵库生蠔煲

Fresh Oyster | Enoki Mushroom | Thai Style Shrimp Paste Sauce |
Chinese Lap Cheong | Distilled Spirits Flambé
牡蛎 生蠔 | 泰皇醬 | 金针菇 | 腊肠 | 蒸馏烈酒火焰

Blanched Red Grouper Sakura Shrimp Crispy Rice * 海鲜樱花虾泡饭

Red Grouper | Silken Tofu | Crispy Rice | Seafood Broth | Sakura Shrimp
老虎斑 | 胡椒海鲜湯 | 豆腐 | 香脆米饭 | 樱花虾

Deep Fried Sea Cucumber * 炸海参

Sea Cucumber | Broccoli | Bamboo Pith
海参 | 西兰花 | 竹笙

Refreshing Kumquat Intermezzo * 提神金橘

Kumquat | Honey | Fruity Pearl
金橘 | 蜂蜜 | 荔枝珍珠露

Slow Roasted Iberico Prime Ribs

Iberico Ribs | Grilled Compress Pineapple | Crispy Shallot
伊比利亚肋排 | 烤压缩菠萝 | 香脆红葱

Winter Coral Cod * 冬季珊瑚鳕鱼

Crispy Coral Cod | XO Sauce | Sesame Oil | Tosaka Salad | Black Fungi | Ikura
脆皮珊瑚鳕鱼 | XO 醬 | 香芝麻油 | 远坂沙拉 | 黑木耳 | 鲑鱼子

Baby Spiny Lobster in Chilli Crab Sauce * 辣椒蟹酱小龙虾

Baby Spiny Lobster | Chilli Crab Sauce | Fried Mantao | Crispy Garlic
小龙虾 | 辣椒蟹醬 | 炸馒头 | 香脆蒜

Christmas Strawberries Cold Chowder * 圣诞草莓冷汤

Strawberry Cold Soup | Panna Cotta | Fruity Pearl
草莓凉汤 | 意式奶冻 | 果味珍珠

All prices shown are subjected to SERVICE CHARGE and GST