



# CHRISTMAS 7-COURSE MENU



## Festive Hokkaido Scallops

Confit of White Asparagus · Saffron & Lime Velouté · Puffed Quinoa · Crisps of Sage

A celebratory beginning — sweet scallop paired with the brightness of saffron and lime, balanced with the crunch of quinoa and the warmth of sage.

## Soft-Shell Crab on Brioche

Egg Yolk & Sweet Relish Rémoulade · Baby Rocket Leaves · Lemon Vinaigrette

A delicate symphony of textures — crisp crab resting on toasted brioche, accented with creamy yolk rémoulade, peppery rocket, and a lively touch of citrus.

## Pan-Seared Quail & Duck Liver

Muscat Grape Compote · Pickled Blueberry · Blackberry Jus

A rich and elegant interlude — succulent quail tulip and silky duck liver enhanced by sweet Muscat grapes, balanced with pickled berries and a deep, velvety jus.

## Roasted Chestnuts & Forest Mushroom Cream

Roasted Chestnut · Forest Mushroom Cream

A classic taste of Christmas — velvety chestnut and earthy mushroom, reminiscent of festive firesides and winter gatherings.

## Pan-Seared Barramundi with Grilled Prawns

Prawn Consommé · Trout Roe · Avruga Vinaigrette

A refined ocean medley — delicate barramundi and smoky prawns served in a crystal-clear consommé, crowned with trout roe and Avruga for a festive touch of luxury.

## Roast Turkey Breast with Holiday Trimmings

Brussels Sprouts · Chestnut Brioche Stuffing · Herb-Roasted Potatoes ·  
Natural Turkey Jus · Cranberry Jelly

The heart of the festive table — tender turkey with all the Christmas accompaniments, from golden potatoes to cranberry's cheerful brightness.

## Pecan & Almond Yuletide Gateau

Salted Caramel Mousse · Dulcey Pudding · Dulcey Crunch Pearls

A sweet Christmas finale — layers of nutty cake, golden Dulcey chocolate, and silky caramel to end the evening with holiday indulgence.



# CHRISTMAS 7-COURSE VEG MENU

## White Asparagus Royale

White Asparagus, Gruyere, Egg Yolk Cream, Cured Egg Yolk Powder & Gruyere Chips  
A festive vegetarian indulgence — tender white asparagus enriched with creamy Gruyère and silky egg-yolk cream, crowned with a golden dusting of cured yolk and the crisp bite of Gruyère chips.

## Crispy Tofu Brioche

Egg Yolk & Sweet Relish Rémoulade · Baby Rocket Leaves · Lemon Vinaigrette  
A playful yet refined creation — crisp tofu layered on toasted brioche, lifted by a creamy rémoulade, fresh rocket, and a bright citrus finish.

## Pan-Seared King Oyster Mushroom Medallion

Caramelised Shallots · Muscat Grape Compote · Pickled Blueberry · Blackberry Jus  
A festive indulgence — meaty king oyster mushrooms and sweet grapes harmonise beautifully with tangy berries and a rich winter jus.

## Roasted Chestnut & Forest Mushroom Cream

Roasted Chestnut · Forest Mushroom Cream  
A classic taste of Christmas — velvety chestnut and earthy mushroom, reminiscent of festive firesides and winter gatherings.

## Miso-Baked Chou de Milan

Puy Lentil Ragout · Roasted Potato · Shoyu Beurre Blanc  
A rustic yet elegant course — cabbage glazed in miso, nestled atop a bed of lentils and golden potatoes, finished with a buttery soy reduction.

## Plant Based Meatloaf with Holiday Trimmings

Baked Stuffed Pumpkin Plant Based Meatloaf · Brussel Sprouts · Cranberry Jelly  
The heart of the festive table — tender plant based meatloaf with all the Christmas accompaniments, from brussel sprouts to cranberry's cheerful brightness.

## Pecan & Almond Yuletide Gateau

Salted Caramel Mousse · Dulcey Pudding · Dulcey Crunch Pearls  
A sweet Christmas finale — layers of nutty cake, golden Dulcey chocolate, and silky caramel to end the evening with holiday indulgence.