



**CHRISTMAS**  
**LUNCH**  
24 & 25 DECEMBER

**FIRST**

**Cured Sea Bream**

*avocado, mango salsa, kaffir lime leaves, chive oil,  
asian vinaigrette, herbs*

**SECOND**

**Grilled Wild Caught White Prawn**

*seafood bisque, pickled daikon, rouille mezzelune*

**THIRD**

**Seared Barramundi Fillet**

*coriander coconut marinade, crispy cassava,  
gochujang aioli, baby spinach, poultry jus*

OR

**Australian Wagyu Beef Cheek**

*garlic pommes purée, button mushrooms,  
crispy shallots, chives, bordelaise sauce*

**FOURTH**

**“Mont Blanc” Gâteau**

*chestnut, mascarpone, mocha ganache, chocolate ice cream*

**BOOK NOW**

**RM198++ PER PERSON**

*prices are subject to 6% SST and 10% service charge*



# CHRISTMAS DINNER

24 & 25 DECEMBER

## FIRST

### Cured Sea Bream

*avocado, mango salsa, kaffir lime leaves, chive oil,  
asian vinaigrette, herbs*

## SECOND

### Pan-Seared Hokkaido Scallop

*celeriac purée, granny smith apple, hazelnut, poultry jus*

## THIRD

### Seared Foie Gras

*“tofu custard”, yuzu adobo, okra, hon-shimeiji mushroom, sesame seeds*

## FOURTH

### Oven-Roasted Barramundi

*coriander coconut marinade, mashed kumara,  
lemongrass sauce, basil oil*

OR

### Australian MB5 Wagyu Sirloin

*garlic pommes purée, button mushrooms, crispy shallots,  
chives, bordelaise sauce*

## FIFTH

### “Mont Blanc” Gâteau

*chestnut, mascarpone, mocha ganache, chocolate ice cream*

**BOOK NOW**

**RM298++ PER PERSON**

*prices are subject to 6% SST and 10% service charge*

CHRISTMAS VEGETARIAN

LUNCH

24 & 25 DECEMBER

FIRST

**Chitose Tomatoes**

*sumac onions, pickled cucumber, salted plum powder,  
basil leaves, balsamico, basil oil*

SECOND

**Braised Cauliflower**

*polenta "risotto", red wine tomato coulis, carrot marmite sauce*

THIRD

**Roasted Squash**

*porcini mushrooms, gnocchi, hazelnut, parmesan, chives,  
chive oil*

FOURTH

**Chestnut Mascarpone Gâteau**

*chocolate ice cream, fresh strawberries*

BOOK NOW

RM150++ PER PERSON



**CHRISTMAS VEGETARIAN**  
**DINNER**

24 & 25 DECEMBER

**FIRST**

**Chitose Tomatoes**

*sumac onions, pickled cucumber, salted plum powder, basil leaves,  
balsamico, basil oil*

**SECOND**

**Celeriac Soup**

*shimeiji mushroom tempura, tarragon, compressed apples, hazelnuts*

**THIRD**

**Braised Cauliflower**

*polenta "risotto", red wine tomato coulis, carrot marmite sauce*

**FOURTH**

**Roasted Squash**

*porcini mushrooms, gnocchi, walnuts, parmesan, chives, chive oil*

**FIFTH**

**Chestnut Mascarpone Gâteau**

*chocolate ice cream, fresh strawberries*

**BOOK NOW**

**RM180++ PER PERSON**

*prices are subject to 6% SST and 10% service charge*