



Amuse Bouche

*Chestnut velouté, smoked crispy maple bacon
Winter black truffle, celeriac cream*

First Course

Butter Poached Spiny Local Lobster

Bottarga butter, spice bisque

Second Course

Traditional Stuffed Turkey

Cranberry sauce, gravy, pumpkin mash

Palate Cleanser

Thrid Course

Grilled Ribeye Steak

Potato gratin, mushroom fricasee, truffle jus

or

Pan Seared Red Snapper

*Sous-vide christophene, sugarcane glazed sweet potatoes,
Passion fruit sauce*

Dessert

Christmas Chocolate Yule Log

Florentine crust

Asianne

Sunday 24th, December 2023

US\$350 per person

All prices are subject to 16% government taxes 10% service charge