



Christmas Eve

DINNER MENU

STARTERS

Scallops

Pan fried scallops with duck foie gras, pomegranate and toasted almond flakes
2018 | Villa Conchi | Imperial Reserva | Extra Brut | Spain

or

Black Angus Cured Meat Salad

With parmesan cheese, black truffle
2021 | Domaine Albert Bichot | Chardonnay | Chablis | France

MIDDLE COURSE

King Crab Beetroot Ravioli

Spicy bisque and green asparagus
2021 | Tampesta | Neko | Godella | Tiera De Leon | Spain

or

Tomato Soup

Roasted tomato soup with slow braised barley
2022 | Rivera Fedora | Bombino Bianco | Castel Del Montte | Puglia | Italy

MAIN COURSE

Oven Roasted Capon

With mashed potato, buttered Brussels sprout, sautéed carrot, glazed chestnut, cranberry jelly, gravy
2021 | Scott Base | Pinot Noir | Central Otago | New Zealand

or

Turbot

Pan Seared Fillet of Turbot on butternut squash puree, sautéed turnips top, butter lemon sauce
2021 | Craggy Range | Sauvignon Blanc | Marlborough | New Zealand

or

Goose Breast

Dry aged free range oven-roasted goose breast, mandarin and madeira sauce, black truffle cauliflower puree
2022 | Domain D'Aussieries by Lafite Rothschild | Red Blend | Pays D'Oc | France

DESSERT

Winter Spiced Cheesecake

Shortbread crumble, cranberry puree, sweet vanilla rosemary sauce

RM 568 nett per person
RM 200 nett for wine pairing