



Christmas Eve and Day Afternoon Tea Experience

Red Wine Pear Granite

Vanilla and cinnamon infused red wine | william pear



Chilli soft Alaskan king crab | cucumber salsa | savoury tart
Herbed Long Island duck confit tartar | citrus segments | balsamic pearls
Chilled basil infused tomato consommé



Torched brie | turkey breast roulade and cranberry compote sandwich
Guinness stout chicken | pomelo | pickled onion | puffed rice
Poached lobster | avruga caviar | cucumber | chives | shallots and yuzu mayo
Salmon galantine | baby asparagus | sourdough baguette



Yule Log

Earl Grey soufflé sponge | Earl Grey infused orange marmalade |
black lemon soft ganache

Christmas Mushroom

Chocolate genoise | spiced cherry coulis | ivory chocolate mousse with kirsch

Reindeer

Ginger spice sablé | chestnut pain de gene | Lucossis coulis |
Myer's dark rum chestnut mousse

Jingle Bell

Pate choux | exotic coulis | Tulakalum 75% chocolate cremeux

Festive Tree

Pistachio praline crunchy tart | pistachio pound cake | pistachio soft ganache



Vanilla scone
nutmeg and cardamom coffee brioche

\$108++ per guest
Inclusive of one glass of Champagne

Our Chefs will be delighted to assist you with any dietary requests.
All Prices are in Singapore dollars and subject to 10% service charge and 7% government tax.