



## **CHRISTMAS EVE & CHRISTMAS DAY AFTERNOON TEA EXPERIENCE**

### **RED WINE PEAR GRANITE**

Vanilla and cinnamon infused red wine / William pear

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chilli soft Alaskan king crab, cucumber salsa, savoury tart  
herbed Long Island duck confit tartar, citrus segments, balsamic pearls  
chilled basil infused tomato consommé

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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, salmon ikura, sourdough baguette

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### **Vanilla Scone**

nutmeg and cardamom coffee brioche

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### **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/ Lucosis 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

SGD 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 are subject to 10% service charge and prevailing government tax