



## CHRISTMAS LUNCH BANQUET

Tom Yum infused prawns, rockmelon & apple

San Choy Bow

*Jasmine tea smoked quail, shiitake mushrooms, lap cheong & wilof*

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Otak Otak Basket

*Steamed baked seafood cake, pickles & pappadum*

Crispy chicken, fregola, cos lettuce & yuzu nuoc cham

Slow braised Wagyu shanks, radish & Bo Kho spices

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Indian 'Kulfi' ice cream, sweet potato chips

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**\$55 per person**

Please advise our staff of any dietary requirements

Available from 4<sup>th</sup> of December



## CHRISTMAS DINNER BANQUET

Cured Kingfish, white fungus, cucumber & grapefruit

Tom Yum infused prawns, rockmelon & apple

Pork belly, ginger gastrique & Cavolo Nero

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Fish, clams & Amaebi Prawns, sweet & sour broth, 'Canh Chua' style

Crispy chicken, fregola, cos lettuce & yuzu nuoc cham

Tofu & mushrooms w/ bonito soy

Slow braised Wagyu shanks, radish w/ Bo Kho spices

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Flourless chocolate cake, Chantilly & rose petal praline

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**\$75 per person**

Please advise our staff of any dietary requirements

Available from 4<sup>th</sup> of December



## CHRISTMAS CHEF' S MENU

Cured Kingfish, white fungus, cucumber & grapefruit

Tom Yum infused prawns, rockmelon & apple

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Pan roasted Glacier 51 Toothfish, consommé, soy caviar & leek

Prawn & scallop dumplings, shellfish Rasam

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Tomato, bocconcini & eggplant w/ kaffir lime chilli

San Choy Bow

*Jasmine tea smoked quail, shiitake mushrooms, lap cheong & wilof*

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Slow cooked Blackmore Angus curry 'Kampung style'

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Dessert

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**\$90 per person**

*Extra \$48 per person for 6 half glasses of matching wine*

Please advise our staff of any dietary requirements

Available from 4<sup>th</sup> of December