

Christmas menus

NOEL'S FAVORITE

A La Carte Menu

GRANDEUR PLATTERS

Christmas Meat Platter \$38

A succulent selection of:

Pastrami Beef with Sliced Gherkin and Dijon Mayonnaise

Smoked Duck with Mango Salsa

Beef Salami

Turkey Ham

Christmas Seafood Platter \$45

A fine selection of:

Marinated Octopus with Sesame

Baby Abalone Salad

Smoked Tuna with Wasabi Mayo

Mussels with Orange Confit



CHRISTMAS SPECIALS

Slow Braised Lamb Fork Shank \$50 (Minimum 1kg)

accompanied with Roasted Potatoes and Rosemary,

Sautéed Winter Vegetables with Butter, Pine Nuts, Black Truffle and Penne Pasta Aglio Olio

Oven Baked Salmon \$50 (Minimum 1kg)

Baked Salmon Fillet with Spinach, Egg and Tobiko in Puff Pastry and Lemon Butter Sauce

Mushroom Soup \$50 (8-10 Pax)

Pan-Seared Portobello Mushroom Soup served with Black Truffle and Garlic Bread

Chicken Consommé \$50 (8-10 Pax)

served with Chestnut and Mushroom Ravioli

Oven Roasted Whole Sirloin \$38 (Minimum 1kg)

served with Roasted Potatoes, Rosemary and Green Pepper Sauce

Slow Braised Oxtail \$38 (Minimum 1kg)

served with Carrots, Onions and Potatoes in Spicy a la Asian Sauce and Garlic Bread

Oven Baked Turkey Lasagna \$38 (2kg)

Crab Cakes \$20 (5pcs)

Deep Fried Homemade Cakes served with Corn Salsa



Purple Sage®