

CHRISTMAS EVE 4-COURSE DINNER SET
24 DECEMBER 2011

Trio Half-shell Scallops

Topped with orange fennel slaws, crispy pancetta bacon,
pink peppercorn and Rouille sauce

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Cappuccino of Lobster Bisque

With chive cream and lobster tail

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Pan Seared Grain-fed Beef Tenderloin

On truffle risotto, wild mushroom fricassee,
prime asparagus and Bordelaise sauce

or

Slow Cooked Chilean Seabass

Coated with tomato dust, creamy potato,
leek, mustard cress and truffle jus

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“Little Yule Tree”

Sandwiched gingerbread-cassis, finger ‘Mas’ banana flambé
and frozen mandarin orange meringue

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Coffee or Tea

\$216.00++ PER COUPLE
(Includes a bottle of Piper Heidsieck Cuvée Brut)

FESTIVE 4-COURSE DINNER SET
1 TO 30 DECEMBER 2011
(EXCLUDING 24 DECEMBER 2011)

Trio Half-shell Scallops

Topped with orange fennel slaws, crispy pancetta bacon,
pink peppercorn and Rouille sauce

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Cappuccino of Lobster Bisque

With chive cream and lobster tail

~

Pan Seared Grain-fed Beef Tenderloin

On truffle risotto, wild mushroom fricassee,
prime asparagus and Bordelaise sauce

or

Slow Cooked Chilean Seabass

Coated with tomato dust, creamy potato,
leek, mustard cress and truffle jus

~

“Little Yule Tree”

Sandwiched gingerbread-cassis, finger ‘Mas’ banana flambé
and frozen mandarin orange meringue

~

Coffee or Tea

\$58.00++ PER PERSON

FESTIVE 3-COURSE LUNCH SET

1 TO 31 DECEMBER 2011

Trio Half-shell Scallops

Topped with orange fennel slaws, crispy pancetta bacon,
pink peppercorn and Rouille sauce

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Pan Seared Grain-fed Beef Tenderloin

On truffle risotto, wild mushroom fricassee,
prime asparagus and Bordelaise sauce

or

Slow Cooked Chilean Seabass

Coated with tomato dust, creamy potato,
leek, mustard cress and truffle jus

~

“Little Yule Tree”

Sandwiched gingerbread-cassis, finger ‘Mas’ banana flambé
and frozen mandarin orange meringue

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Coffee or Tea

S\$48.00++ per person