



## Festive Set Menu

### Amuse Bouche



### Festive Platter

Classic Foie Gras parfait on panetone croutons  
Ocean trout rilette tartlets  
Fig and caramelised onion flat bread  
Olives, radishes and sundried tomato pesto



### Soup

#### Lobster 'velvet'

Prawn and leek tortellini

or

#### Ham hock and pea soup

Steamed turkey dumplings



### Mains

#### Roast baby chicken over the wood fire

fig, bacon and chestnut stuffing  
roast parsnips and cranberry relish

or

#### Poached Angus tenderloin

Grilled Portobello mushroom, broccolini and Morel sauce

or

#### Roast Alaskan sea bass

French Almond puree, asparagus and orange salad  
Pinot Noir sauce



### Festive Assiette

Christmas pannacotta  
Baked raspberry cheese cake brownie  
Chestnut and cranberry mess  
Christmas chocolate pudding  
Rhum and raisin Christmas pudding  
*2 pax select 3 items/ 3 pax select 4 items/ 4+ pax receive all*

**\$95++ per person**

Minimum two pax.

Price is still subject to 10% service charge and prevailing government taxes.