



SAVOURY MENU

APPETISERS AND SALADS

*Each portion serves between 5-7 people.

Smoked Turkey Salad (\$50)

This features smoked turkey breast on a bed of romaine lettuce and mesclun leaves accompanied by sweet beetroot, roasted pecans and crunchy croutons. Feta cheese and cranberry dressing create an interesting contrast of briny and tangy.

Smoked Salmon Salad (\$50)

A confetti of omelette julienne, red onion rings, and capers crown beautiful slivers of smoked salmon on a bed of baby spinach and mesclun greens. Dark rye bread and dill sour cream complete this salad with a Nordic touch.

Shrimp Cocktail (\$55)

A twist on the classic shrimp cocktail, this heartier version is served with hard boiled eggs, sun-dried tomatoes, roasted pine nuts and mesclun leaves.

Christmas Salad (\$40)

This yuletide-inspired salad is high on festive colours; bright green broccoli florets, roasted bell peppers and romaine lettuce are set against the vivid red hues of sliced baby red turnips, dried apricots and dried cranberries with a sprinkle of roasted almonds and a drizzle of honey mustard dressing.

MAIN COURSES

*All mains are served with roasted vegetables, sautéed Brussels sprouts, choice of pilaf rice, roasted potatoes, or puree of potatoes.

Roasted Premium Sirloin with Red Wine Gravy and Mustard (\$135)

Premium sirloin is meticulously-roasted to a mouth-watering succulent pink and served with luscious homemade red wine gravy and top quality Pommery and Dijon mustard on the side.

- Serves 10-12

- Approx. 3kg before cooking

Baked Maple Glazed Ham with Pineapple Sauce (\$65)

This funky interpretation of Christmas ham bears a touch of the Caribbean with a pineapple reduction on maple glazed baked ham.

- Serves 5-7

- Approx. 1kg before cooking

Classic Boeuf Bourguignon (\$150)

Antoinette's rendition of the timeless French stew boasts superior grade Wagyu beef brisket that has been lovingly braised till fork tender.

- Serves 8-10



Roasted Leg of Lamb Served with Rosemary Jus (\$110)

Featuring gorgeous legs of lamb that have been slow roasted till fall-off-the-bone tender, this is one lavish dish that is certain to impress. Rosemary jus lends aromatic flavours to this hearty dish.

- Serves 8-10

Roasted Spice Rubbed Turkey Breast (\$150)

Lean turkey breast is generously rubbed with a special in-house spice blend and roasted to perfection, and served with a porcini mushroom stuffing and its own roasting jus.

- Serves 12-14

- Approx. 4kg before cooking

SIDES

*Each portion serves between 5-7 people.

Macaroni au Gratin (\$30)

Macaroni gets the royal treatment with the addition of chicken leg cubes, button mushrooms, and white wine paired with a voluptuous Mornay sauce made with Gruyère and Parmesan.

Potato au Gratin (\$25)

A simple dish, but no less delectable, with pan-fried potatoes cloaked in a creamy homemade Mornay sauce and baked till golden.

Roasted Baby Potatoes (\$22)

Roasted and tossed with parsley, rosemary, shallots and garlic, these bite-sized babies are very moreish and addictive!

Bolognese Stuffed Jumbo Pasta Shells (\$38)

Jumbo pasta shells are stuffed with beef ragù and blanketed in a rich, Gruyère sauce.

Mushrooms in Cream Sauce (\$30)

An assortment of mushrooms like morel and button are sautéed and enrobed in a silky cream sauce.

Brussels Sprouts with Bacon (\$27)

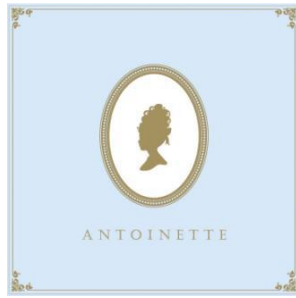
The quintessential yuletide green that is best prepared simply, in a sauté with bacon.

Classic Garlic Mashed Potatoes (\$25)

Warm, buttery spuds studded with fragrant garlic bits – this classic mashed potato is the definitive comfort food.

Baked Honey Ham and Brussels Sprouts Doria (\$37)

Doria, a baked rice casserole with cream sauce is the Japanese take on gratin. This festive version features baked honey ham and Brussels sprouts.



SWEETS CHOCOLATES

Chocolate Gianduja Ball Christmas Tree (\$75)

This tempting chocolate indulgence consists of nut-filled Gianduja balls encased in milk chocolate and jewelled with a host of candied delights – orange, lemon, red and green cherries.

Chocolate Gift Box

Antoinette's *Chocolate Gift Box* is an assortment of exquisitely hand-crafted pralines. Presented in a powder-blue gift box with gold trimmings, this is an elegant gift for loved ones and colleagues alike.

- *Petit (\$16), 7 to 8 pieces (varies according to shape)*
- *Grande (\$28), 15 to 17 pieces (varies according to shape)*
- *Antoinette (\$45), 21 to 25 pieces (varies according to shape)*

Caramel Pecan with Fleur de Sel (\$25)

Classic French caramels with roasted pecans are coated in a luxurious 66% dark chocolate, and anointed with hand-harvested fleur de sel from Brittany

Nougatine (\$25)

Chocolate-covered chewy homemade almond nougatine is studded with candied orange.

Chocolat Bretonne (\$25)

These dark chocolate-coated shortbreads are accentuated with hints of fleur de sel.

Almond Crumble (\$18, 9 pieces)

Cinnamon-scented almond crumble in a dark chocolate shell make very addictive bites.

TRADITIONAL

Stollen

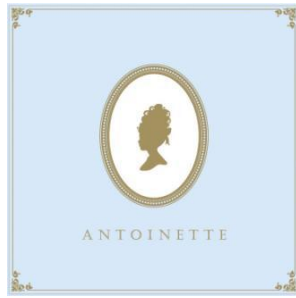
This time-honoured German Christmas bread is speckled with candied mixed fruits and crunchy roasted almonds. A coating of vanilla sugar makes this a delightful treat.

- *Petit (\$8)*
- *Grande (\$15)*

Traditional Fruit Cake

Made using a vintage half-century old recipe, Antoinette's rendition includes a generous portion of fruits steeped in aged brandy.

- *Petit (\$15)*
- *Grande (\$30)*



CAKES

Theobroma (\$148)

Beneath this snowy log cake are layers of dark chocolate cremeux, dark chocolate mousse and flourless chocolate sponge with chocolate crisps, hazelnut dacquoise biscuits and exotic jellies springing tantalising surprises. Nuggets of salted vanilla caramel add to the intrigue of this avant garde work of art.

- 1.8kg, serves approx. 20

Antoinette

Presenting a delicate chocolate genoise interlaced with layers of dark chocolate Earl Grey tea cremeux and hazelnut feuilletine, this log cake sits on an Earl Grey tea-infused crumble base, and is decorated with ambrosial spheres of frozen raspberry coulis.

- Petit (\$45), 600g

- Grande (\$90), 1.2kg

Angelique

Savour a trinity of flavours; chestnut mousse with candied chestnut macerated in dark rum, black currant jelly and almond crumble.

- Petit (\$40), 600g

- Grande (\$80), 1.2k

Charlotte

A pillow-soft vanilla sponge cake is soaked in kirsch and layered with strawberry coulis and a bavarois of premium Tahitian vanilla. Adorned with fresh berries, the Charlotte is a vivacious and light alternative to traditional log cakes.

- Petit (\$40), 600g

- Grande (\$80), 1.2kg

CHRISTMAS HAMPERS

Antoinette offers beautifully-packaged Christmas hampers with a selection of its best-selling confectionaries such as cookies, Earl Grey tea sables, caramel pecans, assorted meringues, panettone and Christmas fruit cake. Customers can choose from three sizes of hampers to suit the occasion: the 12" x 12" Antoinette gift box (\$358), the 8.5" x 8.5" Versaille gift box (\$210), and the smaller Saint Honoré gift box (\$60).

**NOTE: Selected visuals of Antoinette's Festive Savoury and Confectionery items are available via email upon request.*