

CHRISTMAS EVE SET DINNER 24 DECEMBER 2025

CARPACCIO DI RICCIOLA

Amberjack, compressed melon, Aperol gel, dried prosciutto, herb ricotta



RISOTTO AL BURRO MISO

Miso butter risotto, seared Hokkaido scallop, crispy nori



ORATA IN CROSTA DI PANE

Seabream, bread crust, asparagus, lemon, salmon roe

or

FILETTO DI MANZO

Black Angus beef tenderloin, white polenta bramata, sautéed porcini, bone marrow jus



BLACK FOREST

73% dark chocolate, marsala emulsion, cherry sorbet

SGD 138 PER PERSON

SGD 168 PER PERSON

INCLUSIVE OF A GLASS OF CHAMPAGNE

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.

Gluten free option is available upon request for pasta selections.

Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.



CHRISTMAS DAY SET DINNER 25 DECEMBER 2025

TARTARE DI TONNO

Tuna tartare, beef consommé jelly, Imperial Osetra Caviar



RAVIOLI DEL PLIN

Handcrafted porcini ravioli, kabocha, autumn truffle



FILETTO DI PESCE

Baked toothfish, saffron potato, spinach, crustacean foam infused with herbs

or

FILETTO DI MANZO 'AL CAMINO'

Herb-smoked black Angus beef tenderloin, wilted chard, mashed potato



BLACK FOREST

73% dark chocolate, marsala emulsion, cherry sorbet

SGD 138 PER PERSON

SGD 168 PER PERSON

INCLUSIVE OF A GLASS OF RUINART "R" DE RUINART
REIMS CHAMPAGNE BRUT FRANCE

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish. Gluten free option is available upon request for pasta selections. Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.