



A ROYAL CHRISTMAS FEAST
纵享圣诞佳宴
10 – 30 DECEMBER

6-course menu | \$138** per person
(includes complimentary glass of Champagne)

Top up \$88** or \$98** for a bottle of Piper-Heidsieck Brut NV
or Piper-Heidsieck Rose NV respectively.

SEAFOOD ON ICE 冰上海鲜

*Freshly Shucked Live Oysters, Steamed Crab, Tiger Prawns,
Venus Clams, Scallops on the Half Shell*

A selection of house-made accompaniments

ROASTED PUMPKIN SOUP 烤南瓜汤

Pumpkin Seeds, Crème Fraîche, Italian Parsley

BAKED MAINE LOBSTER THERMIDOR 法式焗缅因龙虾

American Mustard, Cognac, Parmigiano

KUROBUTA PORK FILLET ROSSINI 罗西尼式黑豚猪柳

Foie Gras, Organic Baby Spinach, Madeira Sauce

US GRAIN-FED BEEF WELLINGTON 美国谷饲威灵顿牛柳

Mushroom Duxelles, Parma Ham Strips, Baby Carrots, Natural Jus

OR

ROAST TURKEY ROULADE 烤火鸡卷

Truffle Mashed Potatoes, Brussels Sprouts, Echire Butter, Natural Jus

CHRISTMAS DESSERT 圣诞甜点

Raspberry Almond Log Cake, Chocolate Peanut Pie, Chestnut Ice Cream



Prices are subject to 10% service charge and prevailing goods and services tax.
Terms and Conditions apply.



3-COURSE ADVENT SPECIAL SET 3 道式 圣诞 倒数 套餐

1 - 30 DECEMBER | 12月1日至30日 | \$30⁺⁺

Not available on 24 & 25 December

不适用于12月24日及25日



Braised Crab Meat Soup, Enoki Mushrooms, Bamboo Shoots
竹笋蟹肉羹

Steamed Tiger Garoupa, Premium Black Bean Sauce
清蒸石斑鱼

Chilled Almond Beancurd, Longan
龙眼杏仁豆腐 (冷)



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CHRISTMAS COCKTAILS

Available from 10 December | \$15⁺⁺ each

EGGNOG

*Bacardi Ocho 8 Golden Rum, Egg Yolk, Whipped Cream,
Fresh Milk, Vanilla Essence, Nutmeg*

NOBLE

*Monkey Shoulder Whiskey,
House Blended Mint Chocolate Liqueur, Fresh Milk*

SNOWBALL

Advocaat, Fresh Lime Juice, Lemonade

MIRACLE

Patron Silver Tequila, Grenadine, Grapefruit, Fresh Lime Juice, Ginger Beer



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