



Festive Communal Menu

\$88++ PER PAX, MIN. 2 PAX TO DINE

AVAILABLE FROM 18 - 25 DECEMBER 2024

APPETISERS

TO SHARE

TRIPLE CHEESE TOFU (V)

PARMIGIANO TUILE | GRATED GRUYÈRE | CHEESE FONDUE

GRILLED SALMON TORTILLA

AVOCADO | JALAPEÑO | CRISPY PANKO | SHIO KOMBU | HOISIN MAYO

GRILLED EGGPLANT (V)

MUSHROOM TEMPURA | GRILLED SOURDOUGH | MISO GLAZE

MAINS

FROM ROBATA YAKI & WOOD FIRE INKA GRILL

HALIBUT

CHARGILLED WHITE CORN | JAPANESE SWEET POTATO PURÉE
OLIVE OIL CAVIAR | SHOYU MISO BUTTER

OR

TURKEY ROULADE

SMOKED CELERIAC PURÉE | SALT BAKED BEETROOT | PICKLED CARROTS | HERB OIL

DESSERT

MATCHA PANNA COTTA

WILD BERRIES | CANDIED ALMONDS | CARAMEL ESPUMA

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.
KINDLY LET US KNOW IF YOU HAVE ANY ALLERGIES AND / OR DIETARY RESTRICTIONS.