

YOUR UNIQUE CULINARY EXPERIENCES

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INNOVATIVE • MEMORABLE • CASUAL • PROVOCATIVE

# MENU

AUTHENTIQUE



CULINARY  
MOMENTS



## 6 COURSE

U

FRIED ONION & CORN BREAD

BEURRE NATURE / SMOKED PAPRIKA BUTTER / CHILI BUTTER

N

AUSTRALIAN WAGYU BEEF

CARPACCIO / BEETROOT / CARDAMOM / WALNUT AIOLIBASIL

THE FOIE

FOIE GRAS / GINGERBREAD / MANDARINS  
ANISE FLAVOURS

E

CREAM OF ROASTED GUINEA-FOWL

PULLED GUINEA-FOWL SANDWICH / MORELLO CHERRIES  
GRANOLA

M

RED CABBAGE COSMOPOLITAN

RED CABBAGE & CRANBERRY ESSENCE  
GRAND MARNIER & ORANGE SORBET / LIME

THE TURKEY & DUCK FEAST

TURKEY & CHESTNUT BALLOTINE / CRISPY DUCK BREAST / PANETTONE  
BRUSSEL SPROUTS & BACON / CRANBERRY JUS

OR

PIKE PERCH & HAZELNUT

FILET HAZELNUT CRUSTED / WHITE CABBAGE & CHAMPAGNE DASHI  
FOREST MUSHROOMS / POTATO & EDAMAME

E

TRADITIONAL CHRISTMAS PUDDING & PUNCH

TABLE EXPERIENCE / BOURBON & VANILLA SAUCE /  
CAMELIZED ALMOND / APPLE / CANDIED FRUIT ICE CREAM

H

CAREFULLY SELECTED PETIT FOURS

T

(V) VEGETARIAN (VN) VEGAN (S) CONTAINS SHELLFISH (N) CONTAINS NUTS (D) CONTAINS DAIRY (G) CONTAINS GLUTEN  
IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING.