



CHRISTMAS EVE MENU

RM568 NET PER PERSON, WINE PAIRING - RM248 NET PER PERSON

AMUSE BOUCHE

WAGYU BEEF TARTARE ON RICE CRACKER
Sweet Potato Chip, Pickled Shallot, Bone Marrow Aioli

APPETIZER

FOIE GRAS YAKITORI
Hazelnut Brioche Soil, Plantain Raisin Compote, Rum Glaze

2023 | Balthasar Ress | Feinherb | Riesling | Rheingau | Germany

or

RED PRAWN CARPACCIO
Pickled Vegetables, Sweet Potato Crisp, Prawn Dressing

2023 | Fleurs de Prairie | Cinsault & Grenache | Côtes de Provence | France

INTERMEDIATE

SABAH LOBSTER AND CRAB BERLINGOTS
Anise Liqueur Cream, Orange Fennel, Saffron Bisque

2022 | Domaine André Bonhomme | Viré-Clessé | Chardonnay | Mâconnais | France

or

CELERY ROOT SOUP
Celery Root Apple "Remoulade" On Toast, Whipped Vanilla Cream

2022 | Wieninger | Wiener | Grüner Veltliner | Kamptal | Austria

MAIN COURSE

SOUS VIDE CAPON
Lemon Charred Baby Leek, Truffle Potato Mousseline, Fricassee Sauce

2022 | Domaine Chevillon-Chezeaux | Les Maladières | Pinot Noir | Bourgogne | France

or

DUCK CABBAGE PITHIVIER
Puff Pastry, Ginger Flower Carrot, Spiced Orange Purée, Molasses, Duck Jus

2020 | San Vincenti | Chianti Classico | Sangiovese | Tuscany | Italy

or

WILD CAUGHT HERB CRUSTED HALIBUT
Halibut Croquette, Poached White Radish, White Wine Cream Sauce

2022 | Matthias et Emile Roblin | Origine | Sauvignon Blanc | Sancerre | France

DESSERT

"PISTACHIO FESTIVE TREE"
Pistachio Madeline, White Chocolate Mousse, Milk Chocolate Crunch,
Amarena Cherry, Raspberry Coulis, Honey Gelato

2018 | Villa Conchi | Imperial Reserva | Extra Brut | Spain