



# CHRISTMAS DAY MENU

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

## AMUSE BOUCHE

SPICED CURED RED SNAPPER

Oscietra Caviar, Crispy Brioche, Dill Crème Fraîche

## APPETIZER

WAGYU BEEF CARPACCIO

Lotus Root Chip, Micro Herb, Smoked Egg Yolk

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

or

SESAME CRUSTED YELLOWFIN

Melon Radish Salsa, Beetroot Gel, Citrus Ponzu

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

## INTERMEDIATE

CREAMY LOBSTER SOUP

Poached Lobster Tail, Mud Crab, Yuzu Gel

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

or

TRUFFLE CHESTNUT SOUP

Caramelized Chestnut, Focaccia Toast, Brown Butter

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

## MAIN COURSE

DARK SOY MOLASSES CAPON MEDALLION

Pickled Red Cabbage, Nutmeg Potato Purée, Spiced Cranberry Sauce

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

or

NUT CRUSTED LAMB LOIN

Chimichurri, Barley And Corn Ragu, Sage Jus

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

or

CHARCOAL GRILLED KING PRAWN

Fennel Herb Slaw, Heirloom Tomato Salsa, Sweet Chili Dressing

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

## DESSERT

MIX FRESH BERRIES DOME

Cream Cheese Dark Sea Salt Chocolate Crunch And Raspberry Curd

2020 | Carmes de Rieussec | Sémillon | Sauternes | France