



christmas eve dinner | 6:00 pm – 10:00 pm

adult (with alcohol) 208++

adult (without alcohol) 168++

child (aged 4 to 12 years old) 98++



christmas day brunch | 11:00 am – 1:15 pm, 1:30 pm – 3:45 pm



adult (with alcohol) 268++

adult (without alcohol) 208++

child (aged 4 to 12 years old) 98++

appetisers

 sustainable fruit de mer: poached boston lobster & spencer gulf wild king prawns,
 freshly shucked pacific oysters, steamed black mussels & clams, condiments

 japanese sushi & sashimi: selection of yellowfin tuna, Atlantic salmon, kingfish,
 seabream & prawn with egg, crab and cucumber rolls, condiments

som tam: shredded green papaya salad with snake beans, tomatoes & peanuts

yam som o: spicy pomelo salad, shredded chicken

soup

 maine lobster bisque, cornbread croutons, tarragon

or

double boiled chicken soup, winter melon, ginseng, mushrooms, wolfberries

mains

Roasted rolled turkey breast, baked turkey leg wellington with organic root vegetables, brussel sprouts & chestnut stuffing, gravy

Crispy sustainable barramundi, superior sauce with truffle, morels

 Wok fried organic greens, garlic

desserts

whiskey flambé plum pudding, brandy sauce, clotted cream

cherries jubilee, vanilla bean ice cream, coco tuille

premium seasonal stone fruit, milk chocolate fondue

festive cookies & pralines



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seafood with this mark comes from a fishery that has been independently certified to the asc's standard for responsibly farmed seafood.
www.asc-aqua.org



Vegetarian, may contain egg and dairy



new year's eve dinner | 6:30 pm - 10:00 pm

adult (with alcohol) 288++

child (aged 4 to 17 years old) 138++

appetisers

kaluga queen caviar crumpets, chopped egg, shallot, chives, sour cream



sustainable fruit de mer: poached boston lobster & spencer gulf wild king prawns, steamed alaskan king crab, freshly shucked pacific oysters, steamed black mussels & clams, condiments

chinese roast duck, pancakes, cucumber, hoisin sauce

shaved serrano ham, fresh figs



shaved raw organic vegetable salad, shaved truffle, nuts & seeds, mezza9 dressing

soup

chinese double boiled truffle chicken broth puff pastry crust

or



double boiled truffle wild mushroom broth puff pastry crust

mains



boston lobster thermidor

chargrilled aged sangus beef porterhouse, béarnaise



miso marinated sustainable yellowfin tuna, sesame seeds



wok-fried organic green vegetables, garlic

thai style crab fried rice, chili paste

Desserts

bombe alaska

mezza9 new year croquembouche

japanese seasonal fruit on ice

single origin msc grand cru dark chocolate marquis, grand marnier, raspberries

new year macarons & ecclerons



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