



Christmas Eve Dinner

HORS D'OEUVRES

Waffle

Horseradish cream, chives, Sturia caviar

Yellowfin Tuna Noodles

Yuzu kosho & avocado purée, crispy garlic, wafu dressing

NV Philipponnat Royale Réserve Brut, Champagne – France

FROM THE SEA

Alaskan King Crab Leg

Marie rose sauce, lemon

Poached Jumbo Prawns

Fennel rémoulade

King Fish Belly Chirashi

Truffle-scented sushi rice, pickled ginger, furikake

Scallop Ceviche on Shell

Chili, cilantro, corn nuts, leche de tigre

2023 Mar de Frades Albariño, Val do Salnés, Rías Baixas – Spain

FROM THE LAND

Mushroom Carpaccio

Exotic mushroom pickles, fine herb salad, caciotta cheese, truffle & soy dressing

Turkey & Pork Terrine

Bali raspberry jam, pink peppercorn, grilled brioche

Beef Tartare

Shallots, fried capers, truffle aioli, cured egg yolk, potato crisp

2018 Louis Latour 'Domaine de Valmoissine', Provence – South of France

MAIN PLATE

Black Cod & Salmon Roulade

Green pea stew, lemon & dill velouté, Sturia caviar

or

Turkey Ballotine

Classic turkey stuffing, glazed baby carrots, cranberry sauce, turkey jus

or

Kiwami Wagyu Beef Cube Roll MB 9

Cooked over coal, exotic mushrooms, balsamic-glazed shallots, truffle jus

2023 Étienne Pochon Crozes-Hermitage Rouge, Rhône Valley – France

SWEET ENDING

Bûche de Noël

Hazelnut joconde, Araguani crémeux, raspberry coulis, salted caramel, chocolate gelato

NV Hatten Pino de Bali