



Festive Set Dinner

\$88 ++

With 2 Glasses of Sommelier Wine Pairing

+\$35

With 3 Glasses of Sommelier Wine Pairing

+\$50

STARTER

(Select one)

Baked Oyster, Creamy Spinach, Garlic-Chili Panko (S,SF)

Duck Rillettes Tart, Cranberry Compote, Pickles Gherkins (D,S)

Burrata, Nitrogen Tomato e Basil Sorbet, Aged Balsamic Vinegar Pearls, Redcurrant (D,GF,VG)

SOUP

Brown Butter, Thyme Roasted Butternut Squash Soup, Black Truffle (D,VG)

ENTRÉE

(Select one)

Roasted Turkey Roulade, Bread, Chestnut Stuffing, Cranberry Sauce, Turkey Jus (D,N)

Red Beets Risotto, Goat Cheese, Foie Gras and Dry Freeze Raspberry (D,VG)

Mortadella e Ricotta Stuffed Cappelletti Pasta tossed in a Brown Butter Sage Sauce, Pistachio (D,P,N)

Seared Monkfish, Chardonnay Wine, San Marzano, Basil, Lemon Zest, Taggiasca Olives (D)

Wagyu Beef Tenderloin Cognac-Flambé, Green Asparagus, Orange-Port Wine Reduction (B,D)

Additional Supplement SGD 20++

DESSERTS

Bread and Butter "Panettone" Pudding with Vanilla Ice Cream (D,E)

Deconstructed Dark Chocolate Cake and Cherry Sorbet (D,E)

Fig and Orange Christmas Pavlova (D,E)



Rooted in thoughtful nutrition, culinary creativity, and genuine hospitality, our Balance by Four Seasons program offers a selection of wholesome, delicious dishes designed in collaboration with nutrition experts. Each recipe is crafted to support well-being without compromising on flavor, making it easy and enjoyable for guests to make mindful dining choices. Look for the Balance symbol throughout our menu to discover options that nourish and delight."

Gluten-Free (GF) Contains Soy (S) Contains Nuts (N) Contains Shellfish (SF)

Contains Dairy (D) Contains Eggs (E) Contains Beef (B) Local (L) Contains Alcohol (ALC)

Contains Pork (P) Sustainable Produced (SU) Vegetarian (VG) Vegan (V)

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FourSeasonsHotelSingapore

Prices are in SGD, subject to 10% service charge and applicable taxes

