

# Christmas Day

## 4-COURSE LUNCH MENU

25 and 26 December 2021

\$258\*\* per person | with free flow of champagne, wine, beers

THE  
knolls

### HOMEMADE PÂTÉ EN CROÛTE

Bresse chicken, foie gras, organic veal, French duck, pistachio, fine herb-arugula salad, onion jam

OR

### ROASTED BUTTERNUT PUMPKIN SOUP

smoked duck breast, candied pumpkin seeds, turmeric spice, confit pumpkin

### SEAFOOD PLATTER

tiger prawn, Fine de Claire oyster, N25 Baeri caviar, Boston lobster, salmon sashimi

### MAPLE-BOURBON BRINED TURKEY

slow-roasted turkey breast and confit leg  
heirloom carrot, truffle mashed potato, honey poached cranberries,  
turnips, pine nut-sage and onion bread stuffing, turkey gravy

OR

### ROASTED HERBS "TE MANA" LAMB LEG

green pea mousseline, broccolini, crispy Provençal polenta,  
winter black truffle sauce

OR

### SLOW-COOKED SPANISH CARABINERO




risotto style black venéré rice, charred cuttlefish,  
ikura roe, saffron-shellfish emulsion



### GÂTEAU CHOCOLAT PRALINÉ



gianduja chocolate crémeux, five spiced dacquoise,  
frangelico crème brûlée, hazelnut praline textures

OR

### CHRISTMAS DESSERT PLATTER




eggnog verrine, mulled wine poached pear   

cherry clafoutis tart, orange crémeux  

pistachio chocolate cake, red berry confit  

### GUERIDON SERVICE

artisan christmas breads | French butter, herbed extra virgin olive oil

"Janier" cheese selection    | fruit compote, mixed nuts, dried fruits, grapes, crackers

Christmas cookies and pastries from around the world

 Dairy  Contains Nuts  Contains Alcohol  Shellfish

All prices are subject to 10% service charge and 7% GST. | Please inform our restaurant staff of any food allergies or restrictions that you may have.  
Capella Singapore supports sustainable products and uses them for the preparation of this menu