knolls

Christmas Day

4-COURSE DINNER MENU 25 December 2021

\$128** per person | includes a complimentary glass of welcome drink

LOBSTER BISQUE ®♥₽

seafood ravioli, lobster oil, wilted watercress

NORWEGIAN SALMON CARPACCIO

Atlantic char roe, ikura, shallot, citrus zest, wasabi aioli, pickled kumquat, pomegranate, ponzu dressing

OR

DUCK FOIE GRAS TERRINE 8 ◎ ♀

winter black truffle, cinnamon-apple compote, brioche toast, pickled radish, Sicilian pistachio

MAPLE-BOURBON BRINED TURKEY 8 ◎ ♀

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

SLOW-ROASTED LEG OF LAMB ®₽

baby confit potato, caramelised Brussels sprouts, pistachio, balsamic glazed shallot, rosemary lamb jus

OR

PARMA HAM WRAPPED ATLANTIC COD 🖭 🖘 🖤

braised fennel, charred baby squid, smoked bacon, caper sauce vierge

GINGERBREAD CHEESECAKE 80

banana dulce de leche, opalys chocolate cheese cream, coconut snow

OF

RASPBERRY FRANGIPANE CHOCOLATE TART 8 (1)

jivara chocolate elastic ganache, Manuka honey cream, cranberry sorbet

Dairy & Contains Nuts Contains Alcohol Shellfish Contains Pork

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