

New Year Day

THE
knolls

3-COURSE LUNCH MENU

1 and 2 January 2022

\$238⁺⁺ per person | with free flow of champagne, wine, beers

ROASTED HOKKAIDO SCALLOPS 🍷🐚

N.25 oscietra caviar, Hokkaido sea urchin, caramelised endives, pickled cucumber, citrus sauce vierge

OR

HALF DOZEN NATURAL OYSTER NO3 🍷🐚

Gillardeau oysters, mignonette sauce, lemon, tabasco

OR

PAN-SEARED DUCK FOIE GRAS 🍷🐔

smoked magret, porcini tortellini, crispy enoki, winter black truffle, 50-year Pedro Ximénez aged sherry vinaigrette

SLOW-COOKED SPANISH CARABINERO 🍷🐚

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

OR

SMOKED JAPANESE HAMACHI 🍷🐔

artichoke "barigoule", braised heirloom carrot, Parma ham black truffle celeriac, Champagne sauce

OR

OVEN-ROASTED US PRIME BEEF TENDERLOIN 🍷🍷

winter black truffle, "mille-feuille" potato, stuffed vine tomato, young radish, Bordelaise sauce

SAINT HONORÉ 🍷🍷

caramelised puff pastry, Madagascar vanilla choux, hazelnut praline, mascarpone cream

OR

BAHIBE CHOCOLATE CRÉMEUX 🍷🍷

Alfonso mango, salted pistachio financier, osmanthus gelato

OR

WHITE CHOCOLATE LEMONGRASS CRÈME BRÛLÉE 🍷🍷

coconut dacquoise, Navegante rum compressed pineapple, green tea cucumber sorbet

GUERIDON SERVICE

artisanal breads from around the world 🍷🍷 | French butter, herbed extra virgin olive oil
"Janier" cheese selection 🍷🍷🍷 | fruit compote, mixed nuts, dried fruits, grapes, crackers
Capella's signature chocolate truffles

🍷 Dairy 🍷 Contains Nuts 🐚 Shellfish 🐷 Contains Pork 🍷 Contains Alcohol

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