

STRAITS  **KITCHEN**

Festive Lunch Menu

11 November – 24 December | 12:00-14:30

£68 per person for three courses

STARTER

Chicken Broth

with Chestnut Wonton and Fresh Herbs

or

Grilled Asparagus

with Black Winter Truffle, Baby Rocket, Vegan Cheese

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MAIN

Beijing Duck Breast

with Braised Pak Choi, Orange Candy, Orange Sauce

or

Nut Roast

with Mushroom Gravy and Thai Salad

or

Turkey Roulade

with Brussels Sprouts, Roasted Potatoes, Vegetables, Cranberry Sauce

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DESSERT

Panettone Pudding

Vanilla Ice Cream, Christmas Tree Meringue

or

Black Forest Log Cake

Kirsch Chantilly, Cherry Compote, Chocolate Mousse

Please always inform your server of any allergies or intolerance before placing your order. Our team is always happy to help.
All prices are inclusive of 12.5% VAT. A discretionary service charge of 12.5% will be added to your final bill.

STRAITS  **KITCHEN**

Festive Dinner Menu

11 November – 24 December | 17:30-21:30

£88 per person for five courses

Amuse - Bouche

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Black Pepper Prawns

or

Tempura basket with Dashi dips

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Chicken satay

With Cucumber, Red Onion and Ketupat Rice

or

Baby back ribs

With Tangy Sesame Sauce

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Lobster Nonya Laksa

Thick Rice Vermicelli in Rice Spices, Coconut Gravy, Sambal Chili

Served With Lobster, Fish Cakes, Bean Curd, Egg, Bean Sprouts

or

Softshell Chilli Crab

Fresh Crab, Chilli Crab Spices, Fried Mantou

or

Hainanese Chicken

Poached Corn-Fed Chicken, Fragrant Chicken Rice, Grated Ginger, Chili Dip

or

Tofu Tahu Telur

Crispy Fried Egg Beancurd, Shredded Vegetables, Tangy Peanuts, Kicap Manis Sauce

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Panettone Pudding

Vanilla Ice Cream, Christmas Tree Meringue

or

Black Forest Log Cake

Kirsch Chantilly, Cherry Compote, Chocolate Mousse

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STRAITS  **KITCHEN**

Christmas Day Menu | 12:00-16:00

£165 per person

Welcome Glass of Deutz Champagne
served with a selection of Festive Canapes

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Gravadlax

cured with Star Anise and Asian Five Spice

Naked Pho with Wonton

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Traditional Carving Station

Turkey, Crispy Pork Belly and Norfolk Corn-Fed Chicken

or

Beef en Croute

or

Seared Fillet of Cod

with Fermented Bean Curd and Rosé Wine Broth

or

Nut Roast

with Mushroom Gravy and Thai Salad

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Traditional Christmas Pudding with Brandy Sauce

or

Choice from the Dessert Buffet

Panettone Pudding

Santa Chocolate Log

Mont Blanc Tart with Snowflakes

Spicy Clementine with Gingerbread Bauble

Mulled Wine Pear Cinnamon Palmier

Mini Stollen

Cheese Platter, breads, homemade chutney