



FESTIVE MENU 2018

\$275++

SNACKS

Eggnog cocktail, foie gras, anchovy cornett, shirako, Oscietra caviar

JADE ABALONE

Confit abalone, Murasaki uni, Jerusalem artichoke, jus

ALBA WHITE TRUFFLE

Freedom Range egg, cod tripe, shoe string potato, caramelised onion

KOKOTXAS

Black garlic pil- pil

CONSOMMÉ

Winter black truffle, collagen noodles, tsubugai, pheasant broth

CARABINEROS

Gnocchi, sea lettuce, shellfish butter, sea kelp

or

ANGUS PRIME RIB

Classic Yorkshire pudding and mashed potato,
Roasted heirloom root vegetables, natural jus

PUDDING

Gammon ham pudding, raspberry sorbet

THE CHRISTMAS STORY

White chocolate, Manjari 64% cocoa, praline, porcini sorbet, cinnamon

All prices quoted are subject to 10% service charge and 7% GST

Items subject to change due to the availability of seasonal ingredients