

CHRISTMAS EVE SET MENU

DATE: 24 DECEMBER, 2025

PRICE: 3,999 NET/SET FOR 2 PERSONS

AMUSE-BOUCHE OF BRUSCHETTA

Tomato Bruschetta

Avocado Cheese Bruschetta

Ricotta Lemon Basil Bruschetta

SEAFOOD TOWER

Import Oyster

Blue Crab

White Prawn

NZ Mussel

Condiment; *Fresh Wasabi, Seasoning Shoyu, Seaweed Salad, Marinated Jelly Fish, Marinated Octopus, Pickle Turnip, Pickle Ginger, Grated White Turnip, Grated Carrot*

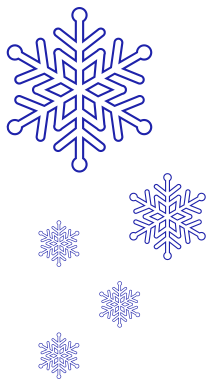
SUSHI PLATER

Sashimi; Salmon, Tuna, Saba

Nigiri; Tuna, Sweet Shrimp, Salmon, Seabass, Tamako

Maki; California Roll, Tamako & Avocado Roll, Salmon Melt Cheese Roll

Condiment; *Fresh Wasabi, Seasoning Shoyu, Seaweed Salad, Marinated Jelly Fish, Marinated Octopus, Pickle Turnip, Pickle Ginger, Grated White Turnip, Grated Carrot*



CHACUTERIE BOARD

Cold Cuts; Prosciutto, Salami Smoked, Chicken breast

Cheeses; Gorgonzola, Parmigiana Reggiano

Condiment; Assorted Antipasto, Dried Fruit & Dried Nut

MAIN COURSES

Beef Wellington

Lobster Thermidor Roasted

Benja Chicken breast

SIDES DISHES

Truffle & Parmesan Roast Potatoes

Honey-Roasted Carrots & Parsnips

Cheesy Sprout Gratin

Green Beans Almondine

DESSERTS

Strawberry Cheesecake

Yule Log Cake

Mango with sticky rice

DRINKS

Christmas Cocktail: Festive cocktail or
Champagne for a celebratory toast.

