665°F

THANKSGIVING SET MENU

26 – 28 November 2026
3-Course | 98 per person

Signature Sourdough Bread
Seasonal Dip

STARTER

Roasted Butternut Squash
Curly Kale, Pecan, Pomegranate Vinaigrette

Crispy Jumbo Lump Crab Cake
Root Celery, Granny Smith Apple, Buttermilk

F1 Crossbred Wagyu Beef Carpaccio
Winter Truffle Ketchup, Aged Parmesan, Wild Arugula, Fried Shallots

MAIN COURSE

72-Hours Braised USDA Black Angus Short Rib
Chestnut Mushrooms, Pearl Onion, Pancetta, Red Chili, Celery

Heritage Turkey Ballotine
Confit Turkey Leg Cromesquis, Smoked Pumpkin Purée, Crispy Fried Leeks, Miso Turkey Jus

Sweet Potato Gnocchi
Crispy Brussels Sprouts, Dried Cranberries, Brown Butter & Sage

DESSERT

Spiced Pumpkin Basque Cheesecake
Maple Ice Cream, Candied Pecan, Bourbon Caramel

Caramelized Apple Tarte Tatin
Cinnamon Ice Cream, Calvados Caramel, Vanilla Bean Chantilly

COFFEE OR TEA

A TOAST TO THANKSGIVING

APPLE HARVEST 10
Apple Juice • Ginger Ale

RED SANGRIA 18
Allofme Red • Merlet V.S.O.P.
Grand Marnier • Cranberry • Sprite

Please inform our Service Team if you have any food allergy or dietary requirements.

Locally Sourced · Vegetarian · Alcohol · Spicy · Gluten · Soy · Dairy · Egg · Nuts · Sesame · Shellfish · Pork

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST