



FESTIVE ROAST

Weekends | Lunch & Dinner | 98 per person
with soft drinks, coffee & tea

Signature Sourdough Bread & Ayvar Dip

STARTER

Hot-Smoked Atlantic Salmon 'Pastrami'
Pumpnickel Cracker, Horseradish Labneh
or
 Artisanal Country Pâté
Gherkin Relish, Cauliflower Piccalilli, Sourdough

MAIN

Slow-Roasted Wanderer Free Range Black Angus Ribeye
Yorkshire Pudding, Beef Gravy, Watercress Salad
or
 Pan-Fried Lemon Sole 'Meunière'
Sauce Grenoble, Charred Lemon, Fried Capers

Served with:

Beef-Fat-Roasted Yukon Potatoes
Curry Leaf, Dried Chilli
 Maple-Glazed Root Vegetables
Smoked Almonds
 PIRA Oven-Roasted Brussels Sprouts
Pancetta, Caramelised Pearl Onion

DESSERT

Soft-Centred Grand Cru Chocolate Fondant
Raspberries, Eggnog Gelato

FESTIVE FLIGHT

+28 per person

M de Minuty 2023,
Côtes de Provence, France
90ml

Aruma 2023,
Domaines Barons de Rothschild,
Mendoza, Argentina
90ml

Tenuta Sant'Antonio 2023,
Verona, Italy
90ml

Vegetarian Alcohol Gluten Nuts Pork Dairy Seafood Eggs

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