



FESTIVE ROAST

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

Signature Sourdough Bread & Ayvar Dip

STARTER

Hot-Smoked Atlantic Salmon 'Pastrami'

Pumpernickel 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