665°F

NEW YEAR'S EVE SET MENU

31 December 2026 | 6:00 PM - 8:00 PM
3-Course | 98 per adult | 49 per child

Freshly Baked Parker House Roll
Whipped Kombu & Pimento Butter

CHEF'S BITE

Zeeland Rock Oyster
Green Apple Granita, Apple Gel, Finger Lime, Oscietra Caviar

OR

Smoked Beet Tartlet
Goat's Cheese, Green Apple Finger Lime

STARTER

Dry-Aged Wagyu Beef Tartare
Nashi Pear, Yuzu Kosho, Pickled Shallot, Sesame Pearls, Crispy Sourdough

OR

Charred Heirloom Beetroot Tartare
Nashi Pear, Yuzu Kosho, Avocado Cream, Sesame Pearls, Crispy Sourdough

MAIN COURSE

Josper-Roasted Great Southern Pinnacle Beef Tenderloin, *160g*
Truffle Pomme Purée, Zucchini Mille-Feuille, Bone Marrow, Black Garlic Jus

OR

Lightly Poached Turbot Fillet
Confit Fennel, Charred Citrus, Oscietra Caviar, Champagne Beurre Blanc

OR

Truffle Potato Gnocchi
Seasonal Mushrooms, Comté Cream, Crispy Sage, Black Truffle

DESSERT

Champagne & Blood Orange Pavlova
Crisp Meringue, Blood Orange Curd, Champagne-Poached Citrus Fruit, Tahitian Vanilla Chantilly, Blood Orange Sorbet, Candied Pistachio

Festive Petit Fours

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

Vegetarian Alcohol Gluten Soy Dairy Egg Nuts Sesame

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

665°F

NEW YEAR'S EVE SET MENU

31 December 2026 | 8:30 PM - 10:30 PM
5-Course | 198 per adult | 99 per child

Freshly Baked Parker House Roll
Whipped Kombu & Pimento Butter

CHEF'S BITE

Zeeland Rock Oyster
Green Apple Granita, Apple Gel, Finger Lime, Oscietra Caviar

OR

Smoked Beet Tartlet
Goat's Cheese, Green Apple, Finger Lime

FIRST STARTER

Dry-Aged Wagyu Beef Tartare
Nashi Pear, Yuzu Kosho, Pickled Shallot, Sesame Pearls, Crispy Sourdough

OR

Charred Heirloom Beetroot Tartare
Nashi Pear, Yuzu Kosho, Avocado Cream, Sesame Pearls, Crispy Sourdough

SECOND STARTER

Crispy Jumbo Lump Crab Cake
Crab Bisque, Lemon Rouille, Chives

OR

Wild Mushroom & Comté Croquette
Truffle Aioli, Herb Salad

INTERMEZZO

Wild Mushroom Ravioli
Aged Parmesan, Wilted Spinach, Roasted Chicken Jus, Winter Black Truffle

OR

Wild Mushroom Ravioli
Wilted Spinach, Black Truffle Cream, Aged Parmesan, Winter Black Truffle

MAIN COURSE

Porcini-Rubbed 45-Day Dry-Aged USDA Prime Rib Eye
Truffle Pomme Purée, Zucchini Mille-Feuille, Bone Marrow, Black Garlic Jus

OR

Lightly Poached Turbot Fillet
Confit Fennel, Charred Citrus, Oscietra Caviar, Champagne Beurre Blanc

OR

Truffle Potato Gnocchi
Seasonal Mushrooms, Comté Cream, Crispy Sage, Black Truffle

DESSERT

Champagne & Blood Orange Pavlova
Crisp Meringue, Blood Orange Curd, Champagne-Poached Citrus Fruit, Tahitian Vanilla Chantilly, Blood Orange Sorbet, Candied Pistachio

Festive Petit Fours

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

Chef's Signature · Vegetarian · Alcohol · Gluten · Soy · Dairy · Egg · Nuts · Sesame · Shellfish

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