665°F

THE FESTIVE TABLE

1 - 30 December 2026
3-Course | 98 per person

Signature Sourdough Bread
Ayvar Dip

CHEF'S FESTIVE BITE

Wagyu Tartlet
Smoked Onion Jam

OR

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

STARTER

Applewood-Smoked Atlantic Salmon
Beetroot Tarator, Horseradish Cream, Pickled Cranberries, Dill Oil

OR

Bincho-Grilled Dingley Dell Pork Jowl
White Bean Purée, Roasted Apple Mostarda, Crispy Shallots, Salsa Verde

OR

Roasted Delica Pumpkin
Whipped Goat's Cheese, Candied Pecans, Cranberry Gastrique, Sage

MAIN COURSE

True North Black Onyx Tenderloin, *200g*
Josper-Grilled, Wild Rocket, Black Truffle Butter, Red Wine Jus

OR

Pan-Fried Yellowbelly Flounder
Brown Butter, Hakka Huangjiu Velouté, Charred Heirloom Beans

OR

Truffle & Wild Mushroom Pithivier
Braised Winter Greens, Black Garlic Purée, Red Wine Shallot Jus

Served with:

Creamed Spinach
Confit Egg Yolk, Candied Pecans

Truffle Boursin Mac & Cheese
Caramelised Onion, Pancetta

DESSERT

Valrhona Chocolate & Chestnut
Dark Chocolate Miso Fondant, Chestnut Ice Cream, Mulled Berries
Served Tableside with Warm Spiced Chocolate Sauce

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