



CHRISTMAS DAY MENU \$95pp PLUS GRATS

BUBBLES

- Michel Fallet Brut, Champagne, France \$20
Taittinger Brut Reserve, Champagne, France \$24
Marquis de la Tour, Rosé, Cremant de Loire, France \$15
Fantinel, Prosecco, Italy \$12

APPETIZERS

PEAR & BLUE CHEESE SALAD (gf, cn)
Anjou Pears, Cranberry, Walnuts, Leaves,
Gorgonzola, White Balsamic Dressing

LOBSTER BISQUE (gf)
Lobster & Brandy Bisque,
Sautéed Lobster Bites, Tomato Oil

NEGRONI-CURED SALMON (gfo)
Carpaccio of Cured Salmon, Caviar,
Lemon Tahini Dressing, Sourdough Toast (gf)

FOIE GRAS (gfo)
Bloc de Foie Gras (Mi-Cuit), Raspberry Gel,
Fig Chutney, Candied Hazelnuts, Brioche Toast
add: a glass of Sauternes \$13

MAINS

PAN-SEARED SNAPPER
Red Snapper Fillet, Thai Coconut Broth, Mussels,
Clams, Crispy Capers, House Gnocchi

ANGUS NEW YORK STRIP 14oz (gf)
Potato Dauphinoise, Broccoli, Choice of Sauce:
Chimichurri, Mushroom, Bearnaise

ROAST TURKEY CROWN (gfo)
Potato Dauphinoise, Bourbon Carrots, Sprouts,
Spiced Red Cabbage, Herb Stuffing, Cranberry
Sauce, Turkey Jus

MUSHROOM RISOTTO (gf)
Porcini & Oyster Mushrooms, Aged Balsamic

DESSERTS

DARK CHOCOLATE CUP (gf)
Cointreau, Candied Orange Peel

BANANA PUDDING
Rum Caramel Sauce, Vanilla Ice-cream

CREME BRULEE (gf)
Passion Fruit

STRAWBERRY TRIFLE
Strawberries, Set Custard, Whipped Cream

CHEESEBOARD (gfo)
Selection of 4 Festive Cheeses,
Fig Chutney, Crackers, Grapes
add: a glass of Tawny Port | 10 yrs \$9 20yrs \$15

A 16% gratuity charge will be added to the final bill. Vegan and vegetarian options are available on request.
(gf) = gluten free, (gfo) = gluten free option, (cn) = contains nuts