



Creatures & Christmas

Comfort Set \$68++

APÉRITIF /

AMIGUETTE WHITE 2015, AIREN
Bodegas Celaya, Spain

SOUP /

HEARTWARMING SOULFUL SCALLOP CHOWDER

Fresh ocean scallops in umami chowder of seafood broth, with cod, potatoes and carrots garnished with toasty fennel and mustard seeds, dried chilli and curry leaf, served with crispy parmesan lace

ENTRÉE /

HOLLY DRAGON HEARTBEETS

Colourful array of beetroot, dragon fruit, cucumber, carrot and mesclun greens tossed with fresh lime vinaigrette, topped with toasted pine nuts, feta and papadum crisps

SUNNY YULETIDE CRAB MEAT SLIDER

Fresh crab meat dressed in hand-made lime aioli, sandwiched between toasty slider buns and topped with a quail's egg sunny side up

MAINS / (choice of one)

ELF DENNIS' CHARDONNAY CHICKEN STEW

Half spring chicken stewed with chardonnay, thyme, cream, wild assorted mushrooms, garden carrots, roasted baby potatoes, onions and back-bacon, all in a festive cauldron of comfort served with a side of toasty baguette slices

SECRET SANTA'S SCANDINAVIAN SALMON

Salmon fillet pan-fried till medium rare, seared with hot sesame oil, served with poached white cabbage, crispy bacon slivers and mashed potatoes with pork lard bits

RED PHOENIX SAMBAL UDANG TAGLIATELLE

Linguine tossed with spicy aromatic fresh prawns sauteed in home-made sambal paste, dressed with fried ginger, garlic, lime leaves and breath of the wok



DESSERTS/ (choice of one)

SANTA'S TIRAMISU WITH PITTED DARK ELVES CHERRIES

Crispy italian savoiardi + 72% bittersweet dark chocolate + mascarpone cheese +
in-house barista espresso + rum + blanco pitted cherries

HO! HO! HO! HORLICK CAKE!

Horlick-infused genoise sponge + roasted hazelnut brittle + horlick mousse +
horlick-infused french chantilly cream

BEVERAGES/ (choice of one)

THE GRINCH*

Maple syrup + west african dark chocolate + matcha + espresso (contains caffeine)

THE CHRISTMAS STOLLEN TEA*

Earl grey tea + dried berries + hibiscus + blue cornflower + pandan + cloves + cinnamon

**iced version + \$1*



CHRISTMAS MENU AVAILABLE FROM 13 DECEMBER TO 31 DECEMBER 2018

Christmas Menu applies to both lunch and dinner – same menu for both sessions.

For dinner sessions, there are two seatings – 6 pm to 8:15 pm / 8:30 pm to closing

All tables will be held for 15 mins grace period.

CREATURES
SAVOUR COMFORT ON A PLATE