

Christmas Eve Dinner 2026

Set Menu

Salad & Starters

Christmas Pomegranate Scallops

(Hokkaido scallops carpaccio, pumpkin, brie cheese, mixed salad, pistachio, peach, fig, beetroot cream balsamic dressing)

Soup

Golden Butter Nut Soup

(Grilled tiger prawns, deep fried asparagus, butter nut squash, chili oil and coriander oil)

Mains

Roasted Turkey

(Roasted turkey breast, apricot, spinach, mushroom, almond, carrot, cream form, basil oil, and pineapple pomegranate cream sauce)

Or

Roasted Beef

(Roasted wagyu beef, apricot, spinach, mushroom, almond, carrot, cream form, basil oil, and pineapple pomegranate cream sauce)

Or

Roasted Phuket Lobster

(Roasted Phuket lobster, apricot, spinach, mushroom, almond, carrot, cream form, basil oil, and pineapple pomegranate cream sauce)

Dessert

Danish Creamery

(Maple crème custard with salted hazelnut caramel sauce)

Vegetarian Menu:

Salad & Starters

Christmas Pomegranate Tofu

(Tofu carpaccio, pumpkin, vegan cheese, mixed salad, pistachio, peach,
fig, beetroot cream balsamic dressing)

Soup

Golden Butter Nut Soup

(Roti sheet, deep fried asparagus, butter nut squash, chili oil and coriander oil)

Mains

Roasted Tempe

(Roasted tempeh, apricot, spinach, mushroom, almond, carrot, cream form, basil oil, and pineapple
pomegranate cream sauce)

Dessert

Danish Creamery

(Maple crème custard with salted hazelnut caramel sauce)