

## **FIRST COURSE**

## **OYSTER & SCALLOP**

Poached Gillardeau Oyster, Seared Hokkaido Scallop, Toasted Rye Porridge, Lettuce Puree, Roasted Chicken Truffle Glaze, Fresh Black Truffle Julienne, Nori Dust

#### **MAIN COURSE**

## WAGYU & FOIE GRAS

Grilled Wagyu Beef Fillet, Seared Foie Gras, Morel Mushrooms, Truffle Cream Sauce, Smoked Beef Glaze, Roasted Truffle Potatoes

OR

### ROASTED COD

Daube Provençale of Roasted Cod, Winter Mushrooms, Roasted Capsicum, Red Wine Braise, Black Olives, Smoked Haddock

#### DESSERT

CHRISTMAS SPECIAL

# RM300++ per person

All prices are subject to 10% service charge and the prevailing SST

