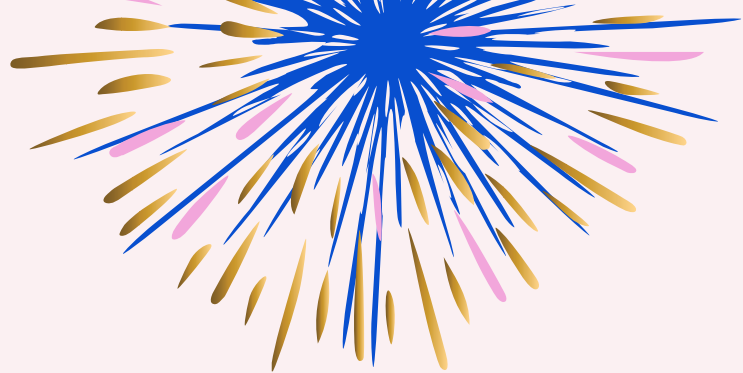




# CHRISTMAS EVE DINNER MENU

## OTOSHI

### Salmon Nigiri Criollo (S)

Salmon roe, aji Amarillo sauce, criolla salsa

## TIRADITO

### Tuna & Lobster (D) (S)

Parmesan chilli sauce, coriander oil, fried capers, orange



## APPETISER

### Octopus & Olives (S)

Roasted corn, purple potato, olive mayonnaise



## MAIN COURSE

### Stuffed Turkey Breast (D)

Green apple and blue cheese purée, blueberry gastric, sautéed baby carrots

Or

### Roasted Salmon (D) (S)

Lemon sauce, lentils stew, tomato, celery salad



## DESSERT

### Santas Belt (G) (N)

White chocolate mousse, raspberry crèmeux, almond cake

## VEGETARIAN

## OTOSHI

### Mushroom Nigiri (V)

Teriyaki sauce & wakame salad



## APPETISER

### Melon Tiradito (N) (V)

Orange sauce, honey, truffle oil, rocket leaves, macadamia nuts



## SOUP

### Broccoli Cream (D) (V)

Bok choy, springs onions



## MAIN COURSE

### Vegetarian Grilled Scallops (D) (V)

Celeriac purée, sweet peas, miso, vegan dashi, rocoto chutney



## DESSERT

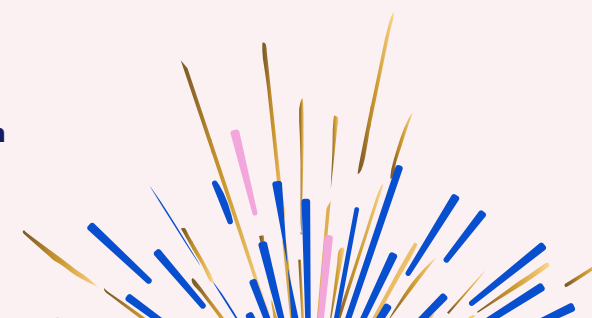
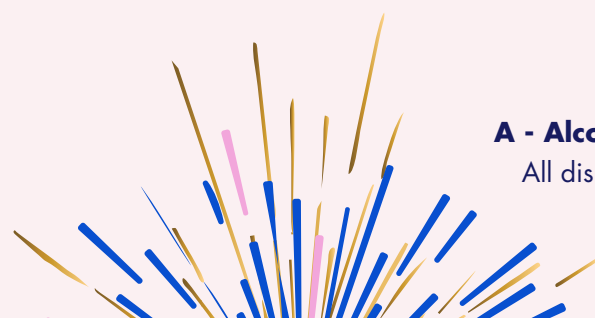
### Santas Belt (G) (N)

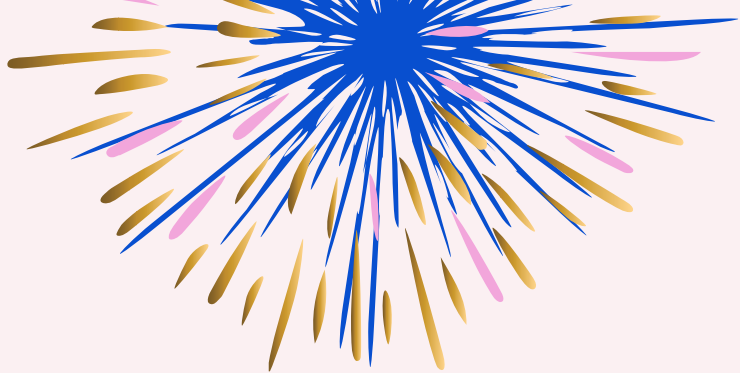
White chocolate mousse, raspberry crèmeux, almond cake

**A - Alcohol, G - Gluten, N - Nuts, S - Shellfish, V - Vegetarian**

All dishes are prepared in strict compliance with Halal requirements.

Subject to change and market availability.





# CHRISTMAS EVE DINNER MENU



## APPETISER

### Wood Smoked Salmon (G)

Buckwheat blinis, royal caviar, fennel cucumber spirals, yuzu horseradish cream



## SOUP

### Butternut Squash Cappuccino (G) (N)

Roasted chestnut, bourbon vanilla foam



## MAIN COURSE

### Tournedos Rossini (G)

Celeriac purée, potato fondant, shaved truffle, veal jus

Or

### Corn-Fed Chicken Galantine (A) (G)

Celeriac purée, potato fondant, shaved truffle, chicken jus



## DESSERT

### Santas Belt (G) (N)

White chocolate mousse, raspberry crèmeux, almond cake

## VEGETARIAN

## APPETISER

### Salt Baked Beetroot (N) (V)

Chunky dried fruits, hazelnut crumbs, root vegetable chips, baby herbs



## SOUP

### Butternut Squash Cappuccino (G) (N)

Roasted chestnut, bourbon vanilla foam



## MAIN COURSE

### Pumpkin Wellington (V)

Mushroom duxelle, gem lettuce, shaved truffle, vegetable jus



## DESSERT

### Santas Belt (G) (N)

White chocolate mousse, raspberry crèmeux, almond cake

A - Alcohol, G - Gluten, N - Nuts, S - Shellfish, V - Vegetarian

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