

# CHRISTMAS DAY SET LUNCH

## Appetisers

### **Balik Salmon**

cucumber • caviar crème fraîche

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### **Sautéed Foie Gras**

red cabbage • brussels sprouts • pear

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### **Vegetable Steak Tartare (V)**

avocado • wasabi

*Louis Roederer, Collection 244 Brut, Champagne, France NV*

*or*

*Château Jas de Bressy, Châteauneuf-du-Pape Blanc, France 2022*

## Soup

### **Oyster Velouté**

cucumber • crispy bacon

## Main Courses

### **Lobster Wellington**

aromatic carrot purée • pommes mousseline • ginger butter sauce

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### **Beef Tenderloin**

carrot fondant • cocotte potatoes • smoked bone marrow bordelaise

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### **Parmesan Gnocchi (V)**

fricassée of wild mushrooms • green asparagus • truffle jus

*Edouard Delaunay, Bourgogne-Septembre Blanc, Burgundy, France 2021*

*or*

*Château Giscours, Margaux, Bordeaux, France 2007*

## Desserts

### **Hazelnut Soufflé**

salted caramel ice cream • bitter chocolate sauce

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### **Seasonal Fresh Fruit Platter**

*Graham's Fine White Port, Duriense, Portugal*

## **768 per person**

*Sommelier's Wine Pairing*

*3 – glass 288*

If you have any food allergies, please inform our staff.