

# Christmas Eve

## 3 COURSES LUNCH MENU

\$85<sup>++</sup> per person

Additional \$98<sup>++</sup> for free flow of champagne, wines and beers

**PAN SEARED DUCK FOIE GRAS** (D) (P) (A)

grilled fig, forest mushroom ragout, split hazelnut sauce

OR

**BUTTERNUT SQUASH SOUP** (D) (P)

pumpkin confit, smoked duck, pancetta, toasted pumpkin seeds

OR

**SCOTTISH SMOKED SALMON** (D) (P)

quail egg, pine nuts, Japanese ikura roe, homemade pickles, crystal bread

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**OVEN ROASTED TURKEY** (D)

mashed potato, winter vegetables, pine nut-sage and onion bread stuffing, gravy, cranberry sauce

OR

**GRILLED US PRIME BEEF STRIPLOIN** (D) (A)

chestnut mousseline, asparagus, baby zucchini, green peppercorn-Brandy sauce

OR

**PAN SEARED ATLANTIC BLACK COD** (D) (P) (S) (A)

cannellini bean "Cassoulet style", baby squid, Iberico chorizo, lobster bisque emulsion

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**JIVARA CHOCOLATE GINGERBREAD** (D) (P)

salted caramel, peanut powder, satsuma mandarin ice cream

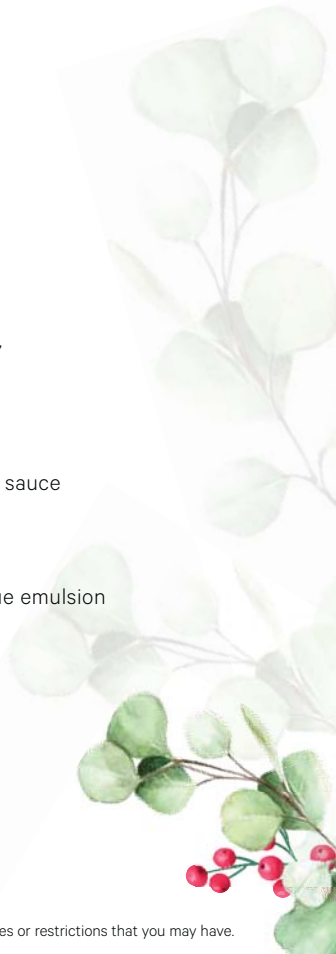
OR

**EGGNOG NAMELAKA** (D) (P) (A)

almond olive oil cake, ginger meringue, roasted pears and rhubarb

(P) Contains Pork (D) Dairy (S) Shellfish (P) Contains Nuts (A) Contains Alcohol

All prices are subject to 10% service charge and 7% GST. Please inform our restaurant staff of any food allergies or restrictions that you may have. Capella Singapore supports sustainable products and uses them for the preparation of this menu



# Christmas Eve

## 4 COURSES DINNER MENU

\$158<sup>++</sup> per person

Additional \$98<sup>++</sup> for wine pairing

### CHESTNUT VELOUTÉ

torched egg yolk, winter black truffle, pancetta ham, brioche croutons

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### ALASKAN KING CRAB SALAD

Baeri caviar from 'KAVIARI', plancton marino, cilantro, cauliflower mousse, sweet prawn gelée

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### HONEY-ROSEMARY BRINED TURKEY

slow cooked breast meat and confit leg, roasted baby potato, winter vegetables, pine nut-sage and onion bread stuffing, gravy, cranberry sauce

OR

### OVEN ROASTED US PRIME BEEF RIBEYE

Yorkshire pudding, asparagus, grilled baby corn, winter black truffle, Bordelaise sauce

OR




### COD MEUNIÈRE

parsnip puree, crispy baby squid, green pea, lobster bisque emulsion

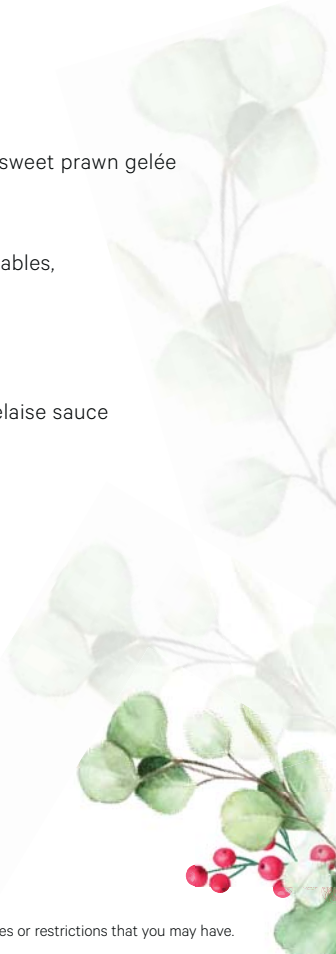
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### MULLED WINE MORELLO CHERRY CHOCOLATE CAKE

peruvian chocolate cake, kirks ice cream, gianduja chocolate mousse

 Dairy  Shellfish  Contains Nuts  Contains Alcohol

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# Christmas Day

## 4 COURSES LUNCH MENU

\$158<sup>++</sup> per person

Additional \$98<sup>++</sup> for free flow of champagne, wines and beers

### PAN-SEARED DUCK FOIE GRAS

chestnut soup, trumpet mushroom fricassee, Iberico ham crisp

OR

### SCOTTISH SMOKED SALMON

ikura salmon roe, citrus cream, red beetroot, pickled Japanese radish and cucumber

OR

### CURED WAGYU BEEF PASTRAMI

goat cheese-fig crispy filo, confit egg yolk, marinated artichoke, frisse

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### SEAFOOD PLATTER

tiger prawn, Fine de Claire oyster, poached Boston lobster, mignonette sauce, saffron aioli, cocktail sauce, lemon

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### OVEN ROASTED TURKEY

sautéed chestnuts, winter vegetables, pine nut-sage and onion bread stuffing, gravy, cranberry sauce

OR

### WHOLE ROASTED US PRIME BEEF RIBEYE

Yorkshire pudding, asparagus, grilled sweet baby corn, winter black truffle, Bordelaise sauce

OR

### PAN-SEARED MONKFISH TAIL

lardo di Colonnata, creamy coco bean, Iberico ham, fish bone champagne sauce

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### SPECULOOS COOKIE CHESTNUT CHEESECAKE

banana dulce de leche, coconut snow, opalys chocolate cheese cream

OR

### BÛCHE DE NOËL

forest berries ragout, Valrhona chocolate crème, manuka honey ice cream

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## GUERIDON SERVICE

### ARTISAN CHRISTMAS BREADS

French butter, herbed extra virgin olive oil

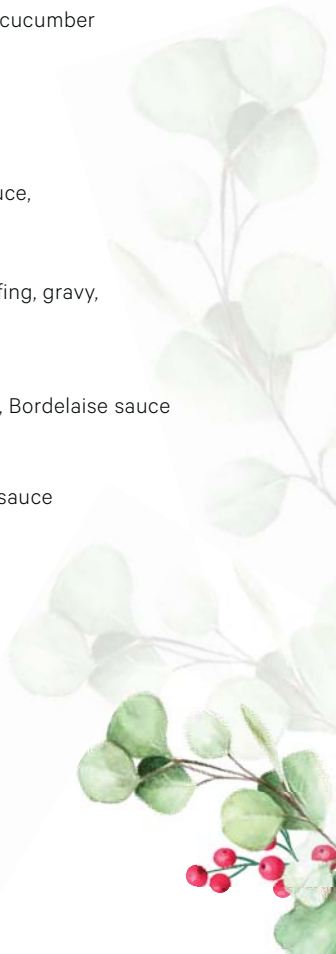
### CHEESE SELECTION

fruit compote, nuts, crackers

## TRADITIONAL CHRISTMAS DESSERTS AROUND THE WORLD

 Contains Pork  Dairy  Shellfish  Contains Nuts

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# Christmas Day

## 3 COURSES DINNER MENU

\$85<sup>++</sup> per person

Additional \$75<sup>++</sup> for wine pairing

### SLOW BRAISED OCTOPUS

fingerling potato, saffron aioli, black garlic, dried olive, piquillo pepper sauce

OR

### PUMPKIN SOUP

morel mushroom, Gruyere cheese, white truffle essence

OR

### DUCK FOIE GRAS TERRINE

port wine gelée, black winter truffle, textures of apple, brioche toast

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### HONEY-ROSEMARY BRINED TURKEY

slow cooked breast meat and confit leg, potato, brussel sprout, heirloom carrot, pine nut-sage and onion bread stuffing, gravy, cranberry sauce

OR

### WAGYU BEEF SHORT RIBS

potato mousseline, black winter truffle, purple cauliflower, romanesco florets, leek, natural sauce

OR

### SEARED NORWEGIAN SALMON FILLET

Hokkaido scallop, chanterelle mushroom, savoy cabbage, sorrel-champagne sauce

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### UPSIDE DOWN APPLE PUDDING

Grand Marnier custard, toasted ice cream, orange walnut crumble

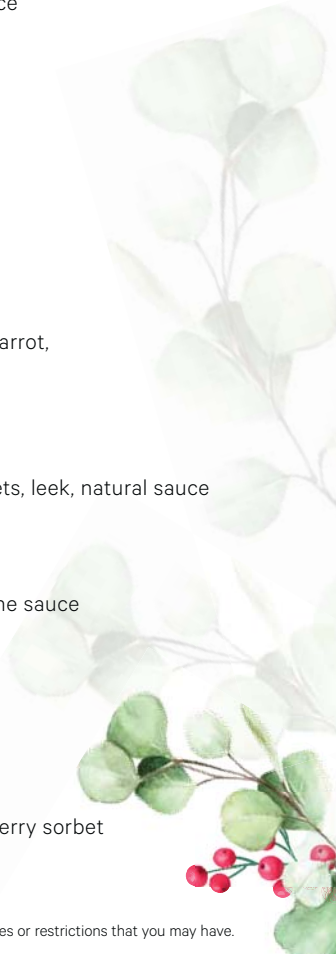
OR

### BAHIBE CHOCOLATE CRANBERRY TART

pistachio frangipane, Bourbon vanilla whipped ganache, tonka bean cranberry sorbet

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## *Festive Vegetarian*

24 & 25 DECEMBER 2020

SET DINNER MENU

\$85<sup>++</sup> per person

### VARIATION OF HEIRLOOM TOMATOES

burrata mousse, olive oil pearls, pine nuts, pickled cucumber, young carrot

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### PORCINI AND CHEESE RAVIOLI

black winter truffle, spinach, asparagus, green pea, arugula, Parmesan cheese


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### CHRISTMAS PUDDING

Brandy crème anglaise, spiced poached plum, maple ice cream

 Dairy  Vegetarian  Contains Nuts  Contains Alcohol

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## *Festive Vegetarian*

24 & 25 DECEMBER 2020

SET DINNER MENU

\$118\*\* per person

### VARIATION OF HEIRLOOM TOMATOES

burrata mousse, olive oil pearls, pine nuts, pickled cucumber, young carrot

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### CREAMY CHESTNUT VELOUTE

torched egg yolk, sautéed spring onion, winter black truffle, garlic crouton

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### PORCINI AND CHEESE RAVIOLI

black winter truffle, spinach, asparagus, green pea, arugula, Parmesan cheese


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### CHRISTMAS PUDDING

Brandy crème anglaise, spiced poached plum, maple ice cream

 Dairy  Vegetarian  Contains Nuts  Contains Alcohol

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## Festive Vegetarian

24 & 25 DECEMBER 2020

SET DINNER MENU

\$138<sup>++</sup> per person

### VARIATION OF HEIRLOOM TOMATOES

burrata mousse, olive oil pearls, pine nuts, pickled cucumber, young carrot

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### CREAMY CHESTNUT VELOUTE

torched egg yolk, sautéed spring onion, winter black truffle, garlic crouton

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### ROASTED WINTER VEGETABLES

parsnip puree, roasted celeriac, heirloom carrot, pickled kohlrabi, romanesco, purple cauliflower, warm balsamic dressing

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### PORCINI AND CHEESE RAVIOLI

black winter truffle, spinach, asparagus, green pea, arugula, Parmesan cheese

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### CHRISTMAS PUDDING

Brandy crème anglaise, spiced poached plum, maple ice cream

 Dairy  Vegetarian  Contains Nuts  Contains Alcohol

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