



**\$108<sup>++</sup>**

Château Coutet,  
Saint-Émilion Grand Cru 2019

## CHRISTMAS LUNCH

**\$45<sup>++</sup>**

### Entrée

- \* Homemade french onion soup with emmental crouton
- \* Homemade duck liver terrine, cranberry chutney, toast bread (+\$8)
- \* French heirloom tomatoes salad with comté cheese
- \* Burgundy snails with homemade garlic butter (6pcs)

### Main Course

- \* Grilled Australian wagyu beef flap steak (150g-MB 6/7)
- \* Grilled New Zealand angus beef rib eye with truffle butter, grass fed (200g)
- \* Roasted French duck confit, garlic cream
- \* Grilled filet of salmon, vierge sauce

### Dessert

- \* Homemade valrhona black forest dark chocolate mousse
- \* Homemade pine nut tart with whipped cream
- \* 1 scoop ice cream (chocolate or vanilla)

*\* Not applicable on Christmas Eve, Christmas Day,  
New Year's Eve & New Year's Day*