

Christmas Degustation Menu

Kayuputi, 25 December 2017

Amuse-bouche

Fine de Claire oyster

Bali Mary sorbet

Lobster carpaccio

*Coconut milk-avocado quenelle, pickled palm heart,
lotus root, baby cress*

Pacific scallop-smoked ell

Roasted onion nage, scallion oil

Mille Feuille of foie gras mousse

*Five spices roasted duck breast, exotic fruits coulis,
coriander - bitter cocoa, micro coriander*

Onion ash coated Patagonia fish

Crab har gow, braised daikon, lime-carrot emulsion

Duncan venison loin

*Braised venison-beetroot dumplings,
wild honey glazed baby beetroot, parsnip purée, own jus*

Christmas wreath

Pistachio cremeux, griotte compote, floral apricot sherbet

Coffee or tea

Valhrona chocolate bites and Christmas cookies

