

# Christmas Eve Degustation Menu

*Kayuputi, 24 December 2017*

Amuse-bouche

Fine de Claire oyster

*Bali Mary sorbet*

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“Kobujime” cured Papua blue threadfin

*Pickled seasonal seaweed, cucumber pearls,*

*wasabi – citrus coulis*

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Pan seared Hokkaido scallop U10

*Avruga pearls, scallops – leek bisque, textures of leek*

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“Fleur de cassis” marinated duck breast carpaccio

*Foie gras quenelle, leatherwood honey glazed beetroot,*

*pickled cherries*

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Ginger beurre blanc poached lobster tail

*Sago pearls cake, tomato chutney, crustacean emulsion*

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Wagyu beef striploin 9+

*BBQ spareribs, truffle potato mousseline,*

*roasted roots vegetable, red wine jus*

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Kayuputi yule

*Angel cake, exotic cream, opalys mousse,*

*coconut lime sherbet*

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Coffee or tea

*Valhrona chocolate bites and Christmas cookies*

