# Christmas Dinner Menu

Welcome mulled wine / non-alcoholic mulled wine

## APPETISER

*for Sharing*

**Sweet Shrimp Crudo**
sea urchin, shiso vinaigrette

**Crispy Scallop**
turnip tartar sauce

**Carrot Soup**
chestnut cream, smoked razor clam

## PASTA

**Chittara Pomodoro**
burrata, fennel sausage, aged balsamic

*or*

**Cheese & Ham Pasta**
*+$250 for 6g winter black truffle*

## MAIN

**Lobster Thermidor** *(half)*
béarnaise, fingerling potato, lardon frisée salad

*or*

**Beef Rossini**
wagyu rump cap, foie gras with quinoa chive, spinach, champagne mushroom, Madeira jus

## DESSERT

*for Sharing*

**Pecan Pumpkin Tart**
vanilla cream

**Sweet Potato Sundae**
salted caramel, holiday spices

**$980** PER PERSON
*subject to 10% service charge.*