

CHRISTMAS DAY

LUNCH & DINNER

25 DECEMBER 2025

350 per person
Wine pairing 170



HAMACHI CARPACCIO

Citrus dressing, pickled radish

BLACK TRUFFLE AND SPINACH RAVIOLE

Parmesan emulsion

STEAMED SCALLOP WITH SHISO

Dashi flavoured celeriac essence

BEEF ROSSINI

Aged beef fillet, seared foie gras, winter truffle

CHESTNUT CREAM

Granny Smith sorbet, almond clafoutis

NUAGE GIANDUJA

Clementin sorbet, sobacha dentelle

*All menu items are subject to change according to seasonality and availability.
Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.
A discretionary 15% service charge will be added to your bill. Prices are inclusive of VAT.*