

THE REPULSE BAY

The Verandah
Christmas Eve Gala Dinner
24 December 2024 (Tuesday)
7:00pm

Menu

Brittany lobster salad
Kristal caviar and mango jelly with Roma tomato consommé



Guinea fowl consommé
Perigord truffle tortellini with pan-seared duck foie gras



Roasted Dover sole fillet
diver scallop mousseline and sautéed baby spinach
with blood orange crème beurre



Citrus sorbet
lime jelly and lemon marshmallow



Miyazaki beef coulette steak
Spanish purple marmalade and portobello mushroom roulade
with Bordelaise sauce
or
French turkey supreme with crisp leg confit
roasted parsnip cream and sautéed Brussel sprouts
with Cumberland sausage dumpling



Raspberry and chestnut log cake
white chocolate crème and red fruit ganache with matcha sponge

Coffee, Teas
Petits fours

\$1,698 per person

Price is subject to a 10% service charge.
Please inform our staff if you have any food allergies or intolerances.
Booking with prepayment is required.

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Vegetarian Menu

Granny Smith apple salad
avocado cream and green asparagus with Roma tomato consommé jelly



Provençale vegetables consommé
Perigord truffle tortellini with glazed root vegetables



Roasted portobello mushroom roulade with roasted cauliflower
sautéed baby spinach with sweet onion crème beurre



Citrus sorbet
lime jelly and lemon marshmallow



Pan-roasted ratte potato gnocchi with Italian herbs and baby leek
homemade semi-dried heirloom tomato and roasted organic sweet corn crème



Raspberry and chestnut log cake
white chocolate crème and red fruit ganache with matcha sponge

Coffee, Teas
Petits fours

\$1,598 per person

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