

D Richard's

D RICHARD'S GRAND CHRISTMAS FEAST 24TH – 25TH DECEMBER



\$155.00 PER GUEST
(exclusive of beverages, taxes and gratuity)



Immerse yourself in the height of holiday indulgence, as this Christmas dinner promises to be a sumptuous affair of exquisite cuts and elegant flavors. Featuring live music.

AMUSE BOUCHE

SHORT RIB TART | black garlic ketchup, horseradish

FIRST COURSE

PRAWN SCOTCH EGG | pickled cucumber, warm tartare sauce G

Or

POACHED PEAR & KALE SALAD | smoked goats cheese, toasted pinenuts D TN V

Or

FOIE GRAS TOAST | plum jam, chicory & parsley salad D

SECOND COURSE

CELERIAC & TRUFFLE SOUP | pickled celery, chives D V

MAINS

TURKEY BALLOTINE | charred broccolini, creamed potato, cranberry gravy D G

Or

CONFIT SALMON | asparagus, caper & dill beurre blanc D

Or

SQUASH RISOTTO | toasted pumpkin seeds, crispy sage, goats cheese D

DESSERT

LEMON POSSET | macerated raspberry, fig leaf ice cream D

Or

CHOCOLATE PARFAIT | beetroot ice cream, cocoa nib tuille D

PETIT FOURS

LEGEND D dairy G gluten TN tree nut SF shellfish V vegan

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All pricing is in USD. Exclusive of 18% service charge and 13% GST. Please advise of any food allergies or dietary restrictions.

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