

Christmas Eve

DINNER

AMUSE BOUCHE

Sweet Corn & Spice Cornetto

FIRST COURSE

Seared Foie Gras

Spiced pear compote, toasted brioche

SECOND COURSE

Roasted Pumpkin & Chestnut Velouté

Brown butter, crispy sage

THIRD COURSE

Beef Wellington

Mushroom duxelles, puff pastry, red wine jus

— or —

Pan-Seared Grouper

Beurre blanc, seasonal vegetables

FOURTH COURSE

Gingerbread Crème Brûlée

Spiced orange, shortbread crumble

— or —

Christmas Pudding

Brandy custard sauce

PETIT FOURS

Lemon Macrons,
Chocolate Praline,
Coffee or Tea



Christmas Day

DINNER

AMUSE BOUCHE

Sweet Corn & Spice Cornetto

FIRST COURSE

Burrata & Pomelo Salad

Toasted cashew, honey-truffle dressing

SECOND COURSE

Roasted Pumpkin & Chestnut Velouté

Brown butter, crispy sage

THIRD COURSE

Herb-Crusted Roasted Turkey

Chestnut stuffing, cranberry sauce, roasted root vegetables, pan gravy

— or —

Slow-Roasted Lamb Rack

Rosemary jus, roasted root vegetables

FOURTH COURSE

Christmas Pudding

Brandy custard sauce

— or —

Spiced Apple Tart

Vanilla bean ice cream

PETIT FOURS

Lemon Macrons,
Chocolate Praline,
Coffee or Tea



Vegetarian Menu

Christmas Eve & Christmas Day

AMUSE BOUCHE

Sweet Corn & Spice Cornetto

FIRST COURSE

Phuket Garden Vegetables & Burrata

Organic vegetables from Phuket and Phang Nga farms, honey-truffle dressing

SECOND COURSE

Roasted Pumpkin & Chestnut Velouté

Vegetable stock, crispy sage from the resort herb garden

THIRD COURSE

Southern Thai Forest Mushroom,
Sweet Potato & Macadamia
Wellington

Wild mushrooms and macadamia from Southern Thailand, puff pastry, vegetarian truffle jus

FOURTH COURSE

Christmas Pudding

Brandy custard sauce

— or —

Spiced Apple Tart

Vanilla bean ice cream

PETIT FOURS

Lemon Macrons, Chocolate
Praline, Coffee or Tea

