



THE ROAST & TOAST SET MENU

FESTIVE TOAST

Spiced pear, Hendrick's gin, Prosecco, vanilla & Sichuan pepper

FOR THE TABLE

Starter Lab sourdough, black garlic butter (v)
Salt & pepper shrimp, tartare sauce
Oxwell and Clan scotch egg

STARTERS

Roasted pumpkin soup, chestnut crème fraîche, crispy sage (v, gf)
Scottish smoked salmon, dill, horseradish cream, fennel salad

MAINS

Served with our roast potatoes, Yorkshire pudding, traditional gravy, arugula

200-day grass-fed roasted beef sirloin (250g), horseradish cream + \$10
Free-range roast chicken, garlic, thyme, lemon
Crispy Cone Bay skin barramundi, lemon butter
Roasted cauliflower, cauliflower rice, raisins, toasted curry leaves (v)

SIDES

For the table

Charred Brussel sprouts, maple syrup, smoked bacon (gf)
Roasted heirloom baby carrots, brandy butter, sesame seeds (v, gf)
Baked cauliflower cheese

DESSERTS

Cheese board, selection of artisanal cheeses, fig chutney, crackers (v)
Supplement \$8
Sticky date pudding, toffee sauce, vanilla ice-cream (v)
Apple crumble, chantilly cream (v, n)

\$98++ per person

ADD ON AN AUTHENTIC CHRISTMAS DAY FREE-FLOW

Get into the festive spirit with 2 hours for only \$78++

SPARKLING NV Chevalier Blanc de Blancs Brut, Burgundy, France

WHITE 2019 Famille Perrin Luberon Blanc, Rhône, France

RED 2018 Famille Perrin Ventoux Rouge, Rhône, France

BEER Lion's Brewery Island Lager

&

SOFT SERVE OPTIONS AVAILABLE

*With every meal purchased we will be donating a meal to someone in need
this festive season through Food Bank SG*

[v] vegetarian | [gf] gluten-free | [n] nuts

Please note all prices are subject to 10% service charge and 7% gst. All menu items are subject to changes.

