

CHRISTMAS EVE DINNER MENU HIGHLIGHT

24 DECEMBER 2024

JAPANESE BAR

Tuna Tataki

Fresh tuna, ginger soy, nori tempura, pistachio nut

Art's Roll

Fresh salmon, unagi, tempura flake, prawn tempura, goma mayo

Ebi Tempura Roll

Ebi tempura, cucumber, Japanese omelette, sesame seed

Spicy Tuna Roll

Fresh tuna, takuan, cucumber, spicy citrus mayo

Sashimi Moriwase (S)

Sliced daily selections of fresh fish

Condiments

Wasabi, pickled ginger, shoyu, ponzu, togarashi

SHOW KITCHEN SPECIALS

Foie Gras Torchon

Apple compote, almond biscotti and raspberry jell

Poached Oyster

Baby spinach, champagne sabayon, avruga caviar

15-Day Dry Aged Magret Duck

Magret duck breast, grilled caullini, orange gastrique, pepper crust

Herb Crusted Marungga Lamb Rack

Herb crust marungga lamb, mini ratatouille, lamb mint jus

Murray Cod

Crispy bacon crumb, caviar beurre blanc, asparagus

Wagyu Beef Striploin

Shaved black truffle, potato gallette, port jus and baby carrot

SIGNATURE CHRISTMAS EVE DINNER STALL

Roasted Whole Turkey

Roasted pumpkin, roasted chesnut, cranberry sauce and giblet gravy

Aged OP Ribs

Truffle mashed potatoes, vichy baby carrots, asparagus, rosemary jus

FROM THE TROLLEY

Fisherman Trolley

Canadian lobster, Japan murotsu oyster, king crab, lobster tails
Black mussels and tiger prawn, cuka idako
Cocktail sauce, Thai sauce, mignonette, lemon

Giant Lobster Thermidor

Baby cos salad and citrus espuma

Arts Café Signature Dim Sum Selection

Bak chang, prawn shumai, hargow, wonton Shanghai

PASS AROUND

Burrata Cheese

Balsamic caviar, pesto, tomato cherry and cerdena toast

Duck Rillete

Truffle oil and parmesan grissini

CHEF TABLE

The Caviar and Condiments

Smoked salmon, salmon gravlax, in-house smoked catch fish of the day

Cold Cuts Selection

Mustard, French mustard, dijon mustard, horseradish, sour cream, lemon wedges

Imported Cheese Selection

Pumpkin seed, sunflower seed, walnut, almond, dried fruits, olives, pearl onions,
caper lavosh, grissini stick

PATISSERIE

Sweet Potato Coffee

Sweet potato cremeux, coffee jelly, whipped mascarpone

Black Forest

Chocolate sponge, cherry jam, white chantily and noir ganache

Biscoff Cheese Cake

Baked cheese cake, spiced crackers with biscoff sauce

Pistachio Raspberry Chocolate Blonde

Fudge chocolate blonde, pistachio crust with raspberry jelly

Carrot Cake

Carrot sponge cake, cheese frosting mousse with spice pate sucre

CHRISTMAS SPECIAL

Panettone
Minced Pie
Stolen
Praline
Macaron
Ginger Bread Cup Cake

PASS AROUND

Christmas Crumble Pudding

Christmas pudding, mixed dry fruits, almond crumble with baileys ice cream

Apple Crostata

Pie crust with almond cream with apple slice

CHRISTMAS BRUNCH MENU HIGHLIGHT

25 DECEMBER 2024

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Ebi Tempura Roll

Ebi tempura, cucumber, Japanese omelette, sesame seed

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Sashimi Moriwase (S)

Sliced daily selections of fresh fish

Condiments

Wasabi, pickled ginger, shoyu, ponzu, togarashi

SHOW KITCHEN SPECIALS

Pan Fried Foie Gras

Caramelised plum, toasted brioche and port wine jus

Tonnarelli Alla Bottarga

Squid ink tonnarelli, seared scallops, bottarga butter

15-Day Dry Aged Magret Duck

Magret duck breast, grilled caullini, orange gastrique, pepper crust

Herb Crusted Marungga Lamb Rack

Herb crust marungga lamb, braised wild mushrooms, figs sauce

Chilean Seabass

Bacon wrapped, white wine sauce, horensso, chives

Wagyu Beef Pithivier

Wagyu beef wrapped in puff pastry, shaved truffle, brocollini, natural jus

SIGNATURE CHRISTMAS BRUNCH STALL

Roasted Whole Turkey

Roasted pumpkin, roasted chesnut, cranberry sauce and giblet gravy

Roasted Black Angus Tomahawk

Yorkshire pudding, haricot verts, bordelaise jus

FROM THE TROLLEY

Fisherman Trolley

Canadian lobster, Japan murotsu oyster, king crab, lobster tails
Black mussels and tiger prawn, cuka idako
Cocktail sauce, Thai sauce, mignonette, lemon

Salmon En Croute

Beets mashed, asparagus, beurre blanc

Arts Café Signature Dim Sum Selection

Bak chang, prawn shumai, hargow, wonton Shanghai

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Burrata Cheese

Balsamic caviar, pesto, tomato cherry and cerdena toast

Tuna Yukhoe

Spicy gochujang and rice puff

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Imported Cheese Selection

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caper lavosh, grissini stick

PATISSERIE

Blood Orange

Orange bund sponge, cranberry mousse, cheese frosting

Noir Cherries

Chocolate sponge, cherry jam, white chantily and noir ganache

Biscoff Cheese Cake

Baked cheese cake, spiced crackers with biscoff sauce

Raspberry Lychee

Raspberry mousse , pistachio sponge with lychee jelly

Coconut Chocolate

Coconut sponge cake, chocolate jelly, passion fruit cremeux with coconut lime mousse

CHRISTMAS SPECIAL

Panettone
Minced Pie
Stollen
Buche de Noel
Praline
Macaron
Ginger Bread Cup Cake

PASS AROUND

Chocolate Mud Pie

Marshmallow, cookie crumbs with fudge brownie

Pannetone Tiramisu

Coffee soaked pannetone candied peel, sweat mascarpone with cocoa dust

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