



DREAM

FESTIVE MENU

FRESH OYSTERS AND CAVIAR

FRESH OYSTER (no.2) **55**

shallot & celery maple mignonette

IRANIAN BELUGA CAVIAR **2,950 (G)**

served with homemade blinis and condiments

STARTERS

WINTER SEASONAL PEAR SALAD **115 (D,G,N)**

fresh pears, roasted pumpkin, walnuts, croutons, baby carrot, gorgonzola cheese, orange, and chili mustard dressing

KING CRAB LEG WITH CAVIAR **295 (D,SF)**

mushroom duxelles, creamy bearnaise sauce with citrus zest

TRUFFLE BURRATA **165 (D)**

heirloom tomatoes, basil, and balsamic reduction



MAIN COURSE

HOMEMADE CASARECCE PASTA WITH SEAFOOD **755 (suitable for 2) (D,G,SF)**

lobster, prawns, calamary, mussels, lemon confit, basil, and creamy lobster sauce

SPICED CONFIT DUCK LEG WITH CRUSHED NUTS **395 (D,N)**

served with braised cabbage, almonds, walnuts, cumin, coriander seeds, cranberry, and orange sauce

HERB-CRUSTED RACK OF LAMB **825 (suitable for 2) (D,G)**

served with roasted potatoes, brussel sprouts, shallot confit, and cranberry lamb jus

FESTIVE DESSERT

DREAM BÛCHE DE NOËL **95 (D,G)**

passion fruit cream, fudge sponge, and caraiibe chocolate

HONEY CHILOTTA **75 (D,G,N)**

tajin spiced honey, mango, caramelized walnuts, and mango sorbet