



\$295 BBD inclusive of VAT, 10% Service Charge and a 2.5% Product Levy will be added to your bill

> Fresh Baked Artisan Bread Herb Whipped Butter

> > Gift from the Chef Amuse-Bouche

Winter Truffle & Potato Soup Caviar Cream Fraiche | Chive Oil

Or

Cold Water Crab & Tuna Duo Tuna Crudo | Sesame Avocado Emulsion Mango Cucumber Salad | Citrus Or

Confit Duck & Mushroom Risotto "Island Mushroom" | Goat Cheese | Pickled Pears

ENTRÉES

Brined Local Turkey Breast Confit Leg & Sage Stuffing | Cranberry Jam | Buttermilk Potatoes Pan Gravy | Roasted Rainbow Carrots

Or

Salt Roasted CAB Striploin

Truffle Potato Terrine | Herb Roasted Roots Onion Frits | Sherry Jus

Or

Local Snapper

Pearl Couscous | Buttered Asparagus Fennel Cream | Smoked Trout Caviar

DESSERT

Classic Sticky Toffee Pudding Sour Cream Ice Cream | Rum Toffee Sauce | Date Cake

Or

Eggnog Cream Brûlée Tart

Rum & Raisin Ice Cream | White Chocolate Crumb | Salted Caramel

Festive Chocolate Truffles The Perfect End to a Perfect Night

ROYAL PAVILION

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be sure to notify your server of any dietary restrictions or allergies.