

25
DEC
2022

A MERRY MEAL

3-COURSE MENU

AMUSE-BOUCHE




Mushroom Arancini, Truffle Mayo, Rice Nest  

PRIMI

Prawn Ravioli  




smoked bisque, rainbow mirepoix

OR

Potato Pumpkin Gnocchi   



roasted pumpkin, sage butter, almond

SECONDI

Char-broiled Black Cod   




spinach potato stoemp, bell pepper butter coulis,
micro herbs

OR


Pistachio Crusted Sous-vide Tournedos  


eryngii mushroom, caramelised shallot, grilled corn,
polenta cake, balsamic jus


DESSERT


Deconstructed Black Forest    


dark chocolate skeleton, cherry compote,
Polewali dark chocolate whipped ganache,
vanilla namelaka, double chocolate micro sponge,
berries fluid gel, rum raisin gelato


 vegetarian


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
 contains alcohol


 vegan

 contains pork

 contains nut

 gluten free

 contains seafood

 contains dairy


PADMA
UBUD