

# Christmas Dinner

## Starters

Roasted stuffed eggplant, oven-gratin, on homemade pesto	390
Mexican salad with cilantro-lime dressing, topped with grilled shrimp	540
Gravlax mosaic (tuna and salmon) with tropical passion fruit vinaigrette	690
Octopus blinis with lemon butter sauce and fresh tomato salsa	620
Chicken and mushroom vol-au-vent with creamy saffron sauce	540

## Main Courses

Sea bream fillet in crust, oven-roasted, beurre blanc sauce, dauphinois gratin and roasted vegetables	980
Garden herb-roasted coquelet, creamy mushroom sauce, dauphinois gratin and roasted vegetables	1080
Squid stuffed with vegetable ratatouille, oven-roasted, pumpkin gratin, roasted vegetables and grilled prawns with mango-chili sauce	1580
Slow-roasted venison skewer with honey sauce, tuna-cucumber-pineapple salad with fresh cheese, and homemade potato chips	1120
Milanese ossobuco, slow-cooked in red wine, mashed potatoes and roasted vegetables	1480
Rum-flambéed lobster with vanilla sauce, pumpkin gratin served in giant clam shell	(100g) 400
Creamy wild mushroom risotto with parmesan shavings	780

## Desserts

Poached pear with light custard cream	320
Station A Christmas log cake	350