



# Festive menu 1

## Traditions

Welcome “vin chaud” - Hot wine & spices  
Cheesy puff sticks

## Festive Beginnings

*Applewood Smoked Salmon*

Served on toasted English muffins with a whisper of lemon-infused cream cheese

## Treasures of the Sea

*“Vol au vent” Bouchée de la mer.*

Settled in butter puff pastry, creamy seafood stew with  
Lobster, Tiger prawn, clams, queen scallops

## Centerpiece of the Feast

*Red Wine Braised Australian Beef Cheek*

Melt-in-the-mouth beef cheek slow-cooked in a deep cellar red wine reduction, paired with fresh pappardelle delicately scented with garlic

## Holiday Sweet Finale

*Baked Alaska*

Vanilla sponge cake topped with caramel peanut chou-chou ice cream, embraced in Italian meringue flambéed with Cointreau, finished with a vibrant red berry coulis.

## Wine

Sparkling imported wine  
to be announced



## Festive menu 2

### Traditions

Welcome “vin chaud” - Hot wine & spices

Cheesy puff sticks

### Festive Beginnings

**Foie Gras Parfait, Peach & Shallot**

A luxurious parfait of foie gras, paired with prime peach tea-infused liqueur. smooth, rich, and beautifully balanced. Serve with toasted bread & peach chutney

### Treasures of the land

**“Pie “Paysan” à la Truffe**

A rustic country-style pie filled with cabbage, leeks, bacon, and rich cheesy béchamel, elevated with truffle for an irresistible aroma.

### Centerpiece of the Feast

**Porchetta Fait Maison Style**

Succulent rolled pork belly with Fait Maison’s signature stuffing of pork, basil, and mushrooms, finished with a crisp crackling skin. An Italian classic with a French touch.

Serve with mushroom & morel sauce, roasted root vegetables.

### Holiday Sweet Finale

**Orange Chocolate Snow White**

Light and dreamy — zesty orange meets rich chocolate in a refined and festive creation.

### Wine

**Sparkling imported wine**

to be announced