Christina's New Year's Eve Menu

New Year's Liquid Buffet | 31 Dec, from 7:30pm to 11pm
SGD100, inclusive of Chef's Choice Bar Bites
Add on: SGD100 for free-flow Veuve Clicquot Brut champagne

WINES & BEER

White | Cloudy Bay Sauvignon Blanc
Red | Terrazas Malbec
Rose | Chateau D'Esclans Whispering Angel
Beer | Draught Peroni Nastro Azzurro

TWIN CHAMPAGNE POPPIN' PACKAGE

Veuve Clicquot Brut | 300
Ruinart Blanc de Blancs | 500

COCKTAILS

NEW MOON'S TOUCH

Monkey Shoulder Blended Whiskey, apple brandy, salted caramel, lemon, merlot foam

MIDNIGHT PROPHECY

Hendrick's Flora Adora, St-Germaine, lemon, Prosecco

AURORA

Plantation dark, merlet peche, pineapple, mint, lime

MOCKTAIL

Spiced Hibiscus Fizz

Hibiscus, Cinnamon, Cloves, Calamansi, Soda

SPIRITS WITH MIXERS

Hendrick's
Hendrick's Flora Adora
Monkey Shoulder Blended Whiskey
The Balvenie 12YO Double Wood

MONKEY SHOULDER

HENDRICK'S GIN

Château D'ESCLANS

Veuve Clicquot

Prices are subject to 10% service charge and prevailing government taxes.

Food Menu

STARTERS

Wood-fired Pita Bread | 12
Served with homemade hummus, crispy chickpea

Truffle Fries | 18
With aioli

Crispy Calamari with Paprika | 22
Crispy fried calamari, aioli, lemon

Burrata Cheese | 26
125g fresh burrata, aged balsamic, tomato marmalade toast, olive

MAINS

Artisanal Mac & Cheese with Gruyere | 22
Macaroni, aged cheddar cheese, gruyere, breadcrumbs

Slow-cooked Grilled Chicken Breast | 32
Wood-fired grilled chicken, salt-baked banana shallot, roasted topinambur puree

Signature Wagyu Cheeseburger | 36
Christina's signature sauce, 200gm wagyu beef patty with brioche bun

Mediterranean Sea Bass Fillet | 36
Grilled Atlantic sea bass, garlic sprout, beurre blanc sauce

Shio Koji-cured Wagyu Bavette Steak | 38
Grilled wagyu bavette 200gm MB4-5, black garlic, chives

DESSERTS

Pineapple Cocoa Delight | 16
Infused pineapple, chocolate mousse, Biscoff crumble

Fragola Fiorita | 16
Vanilla panna cotta, fresh strawberry, white wine jelly

Pistachio Tiramisu | 18
Pistachio cream, coffee syrup, crispy tuile

Peach Brulee Tartlet | 18
Vanilla creme brulee, peach chutney, forest berries

Our dishes are made in-house and may contain trace ingredients.
Prices are subject to 10% service charge and prevailing government taxes.