



Gunther's Modern French Cuisine

# Festive menus





# *Christmas Lunch*

24 & 25 December 2024

Amuse Bouche

Menu

Cold Angel hair pasta, Oscietra caviar  
(add on Fresh uni \$35++)



Braised Alaskan king crab, Vin Jaune, forestière



Slow roasted Iberico pork jowl, Hibiscus sauce



Christmas log cake



Petit fours

\$148++ per person



# Christmas Dinner

24 & 25 December 2024

Amuse Bouche

Menu

Cold Angel hair pasta, Oscietra caviar  
(add on Fresh uni \$35++)



Tartare flavoured carpaccio of Saga Wagyu striploin  
on crispy potato



Toretama egg, thermidor, black truffle



Braised Alaskan king crab, Vin Jaune, forestière



Roasted Suckling pig, Hibiscus sauce



Gratinated Cevennes onion, lemon zest



Christmas log cake



Petit fours

\$298++ per person



# New Year's Eve Lunch

31 December 2024

Amuse Bouche

Menu

Cold Angel hair pasta, Oscietra caviar  
(add on Fresh uni \$35++)

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Grilled lobster Aiguillete, choron sauce

\*

Seared Saga Wagyu tenderloin

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Fine apple tart "aux dragées", salted caramel,  
*Havana rum raisin ice cream*

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Petit fours

\$159++ per person



# New Year's Eve Dinner

31 December 2024

Amuse Bouche

## Menu

Cold Angel hair pasta, Oscietra caviar  
(add on Fresh uni \$35++)



Seared Blackthroat Seaperch &  
Alaskan king crabmeat, herbs, mild garlic



Grilled French Foie Gras, consommé



Grilled lobster Aiguillete, choron sauce



Seared Saga Wagyu tenderloin



Light creamy rice, black truffle



Confit of tomato



Petit fours

\$308++ per person