



CHRISTMAS EVE DINNER

PRIVATE DINING ON THE ROCKS

FIVE COURSE SET MENU

AMUSE BOUCHE

Christmas' Apple & Walnut Tree



COLD STARTER

Kata Rocks' Signature Seafood Platter



HOT STARTER

Butter Poached Lobster Tortellini

or

Potato Gnocchi with Truffle & Parmesan Cream (V)



MAIN

OVEN ROASTED TURKEY

Caramelised Baby Carrots, Brussels Sprouts, Potato Dauphinoise
Traditional Bread Sauce

or

KING SALMON WELLINGTON

Caramelised Baby Carrots, Brussels Sprouts, Porcini, Lemon Butter Sauce

or

MILLE-FEUILLE DE LÉGUMES (V)

Porcini, Champignon, and Portobello Mushrooms, Port Wine Reduction Jus



SIGNATURE REFRESHER | PALATE CLEANSER



CHRISTMAS DESSERT

BAUBLE

Kad Kokoa White & Dark Chocolate, Vanilla Sponge Cake, Grand Marnier



PETIT FOURS

