



ORTHODOX CHRISTMAS EVE DINNER

KATA ROCKS CLUBHOUSE

FOUR-COURSE SET MENU

AMUSE-BOUCHE

Beetroot-Cured Salmon

Dill | Caviar | Rye



STARTER

King Crab

Olivier Salad | Quail Egg | Champagne Jelly



SOUP

Beetroot Soup

Wagyu Cubes | Smoked Cream | Dill



SIGNATURE REFRESHER | PALATE CLEANSER

Apple Sorbet



MAIN COURSE

Roasted Duck Breast

Beetroot Purée | Cherry Reduction

Glazed Baby Carrots | Duck Jus

or

King Salmon Wellington

Caramelised Baby Carrots

Brussels Sprouts | Porcini | Lemon Butter Sauce



CHRISTMAS DESSERT

Medovik

Caramel | Honey | Vanilla Ice Cream



PETITS FOURS

