



ORTHODOX CHRISTMAS EVE DINNER

DINING ON THE ROCKS

FIVE-COURSE SET MENU

AMUSE-BOUCHE

Beetroot-Cured Salmon
Dill | Caviar | Rye



COLD STARTER

Kata Rocks Signature Seafood Platter



HOT STARTER

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



FROMAGE

Aged Comté | French Brie



CHRISTMAS DESSERT

Medovik
Caramel | Honey | Vanilla Ice Cream



PETITS FOURS

