



CHRISTMAS EVE DINNER

DINING ON THE ROCKS

FIVE-COURSE SET MENU

AMUSE-BOUCHE

Foie Gras Macaron with Fig Compote



COLD STARTER

Kata Rocks Signature Seafood Platter



HOT STARTER

Seared Scallops

Cauliflower Purée | Brown Butter



SIGNATURE REFRESHER | PALATE CLEANSER

Mango Sorbet



MAIN COURSE

Oven-Roasted Turkey

Caramelised Baby Carrots | Brussels Sprouts

Potato Fondant | Traditional Bread Sauce

or

Pan-Seared Chilean Turbot

Creamy Wasabi Mash | Citrus Butter



CHRISTMAS DESSERT

Brioche Pudding Royale

Golden Brioche in Madagascar Vanilla Custard

Caramel Glaze | Crème Anglaise | Brandy



PETITS FOURS

