



# The Apartment

## FESTIVE MENUS

13 NOVEMBER–30 DECEMBER

### THE SHARING FEAST

#### \* Appetisers Served Family Style \*

FRESHLY SHUCKED OYSTER  
MIGNONETTE, LEMON

ROASTED PUMPKIN & ITALIAN ARUGULA SALAD  
DRIED CRANBERRY, AGED BALSAMIC

FENNEL & PINK PEPPERCORN CURED SALMON  
FINGER POTATO SALAD, SOUR CREAM, DILL

FOIE GRAS TERRINE  
SEA BUCKTHORN, PISTACHIO

#### \* Middle Course \*

JERUSALEM ARTICHOKE CREME  
GARLIC BREADCRUMB, THYME

#### \* Main Course \*

PAN ROASTED BARRAMUNDI  
RUTABAGA & WILTED KALE, BROWN BUTTER

AUSTRALIAN WAGYU BEEF WELLINGTON

#### \* Sides \*

CRANBERRY CHUTNEY  
POTATO MASH, CREME FRAICHE, CHIVES  
ROASTED ROOT VEGETABLES, MAPLE SYRUP  
BRUSSELS SPROUTS  
PORT WINE JUS

#### \* Desserts \*

STRAWBERRY & PISTACHIO MOUSSE, RHUBARB  
SAINT HONORE, CHESTNUT CREAM  
DARK CHOCOLATE LOG CAKE, CARAMEL GANACHE  
CHEF'S GREAT GRANDFATHER'S CHRISTMAS STOLLEN

1,280/PER PERSON

ADD-ONS FOR THE ULTIMATE FESTIVE DINING EXPERIENCE

AUSTRALIAN WAGYU BEEF WELLINGTON (SERVES 10) \$3,680

HONEY & SOY GLAZED WHOLE ROASTED TURKEY (APPROXIMATELY 5-6KG) \$1,380

ENJOY A FESTIVE SIP ALONGSIDE YOUR MEAL, WITH THREE LIMITED-TIME DRINKS

EGG NOG  
MULLED WINE  
MULLED CRANBERRY



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### **FESTIVE MENUS**

13 NOVEMBER–30 DECEMBER

#### **THE VEGETARIAN SHARING FEAST**

**\* Appetisers Served Family Style \***

**ROASTED PUMPKIN & ITALIAN ARUGULA SALAD**  
DRIED CRANBERRY, AGED BALSAMIC

**FENNEL & FINGER POTATO SALAD**  
SOUR CREAM, DILL

**FOREST MUSHROOM & PECORINO CHEESE**  
PISTACHIO

**\* Middle Course \***

**JERUSALEM ARTICHOKE CREME**  
GARLIC BREADCRUMB, THYME

**\* Main Course \***

**CAULIFLOWER STEAK**  
RUTABAGA & WILTED KALE, BROWN BUTTER

**CELERIAC & BLACK TRUFFLE PUFF PASTRY**  
MUSHROOM SAUCE

**\* Sides \***

**CRANBERRY CHUTNEY**  
**POTATO MASH, CREME FRAICHE, CHIVES**  
**ROASTED ROOT VEGETABLES, MAPLE SYRUP**  
**BRUSSELS SPROUTS**  
**PORT WINE CREAM**

**\* Desserts \***

**STRAWBERRY & PISTACHIO MOUSSE, RHUBARB**  
**SAINT HONORE, CHESTNUT CREAM**  
**DARK CHOCOLATE LOG CAKE, CARAMEL GANACHE**  
**CHEF'S GREAT GRANDFATHER'S CHRISTMAS STOLLEN**

**880/PER PERSON**

*ENJOY A FESTIVE SIP ALONGSIDE YOUR MEAL, WITH THREE LIMITED-TIME DRINKS*

**EGG NOG**  
**MULLED WINE**  
**MULLED CRANBERRY**  
**85**



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### **FESTIVE MENUS**

13 NOVEMBER–30 DECEMBER

#### **WINE PAIRINGS**

*CHOOSE FROM TWO SENSATIONAL PAIRING SELECTIONS CURATED BY OUR DIRECTOR OF WINE LEO, TO ELEVATE YOUR FESTIVE DINING EXPERIENCE. PREFER A BOTTLE? LET US POP THE CORK.*

##### **\* Classic French \***

**CHARLES HEIDSIECK, RESERVE, BRUT, CHAMPAGNE, FRANCE NV**  
BOTTLE 920

**ETIENNE SAUZET, BOURGOGNE BLANC, LA TUFERA, BURGUNDY, FRANCE 2018**  
BOTTLE 920

**CHATEAU OLIVIER, PESSAC-LEOGNAN, BORDEAUX, FRANCE 2015**  
BOTTLE 1,080

**CHATEAU SUDUIRAUT, SAUTERNES, FRANCE 2006**  
BOTTLE 790

**FOUR GLASS WINE PAIRING 580/PER PERSON**

##### **\* Contemporary New World \***

**SCHRAMSBERG, BLANC DE BLANCS, NORTH COAST, CALIFORNIA 2019**  
BOTTLE 1,080

**GRUNER VELTLINER, MISTY COVE WINES, MARLBOROUGH, NEW ZEALAND 2022**  
BOTTLE 490

**MARSELAN, SILVER HEIGHTS, JIAYUAN, NINGXIA, CHINA 2021**  
BOTTLE 880

**KOSHU, SHUGORO NO VIN, GRACE, YAMANASHI, JAPAN NV**  
BOTTLE 720

**FOUR GLASS WINE PAIRING 450/PER PERSON**