



Deck the Flames

An Argentine Penthouse Christmas

4-Course Communal Christmas Brunch

\$78++ Per Pax | Min. 2 Pax

To Start

Pan De Campo & Pan de Chapata

Whipped Smoked Chimichurri Butter | Braised Lentils | Quince Paste

Argentine Rustic Potato Salad

Green Peas | Roasted Heirloom Carrots | Stuffed Olives | House-made Herb Mayonnaise



Locro Stew

Slow-cooked Beef | Chorizo | Bacon | Squash | Charred Corn | Cannellini Beans
(Dietary Alternative Available)

Fugazza

Onions | Provolone | Mozzarella | Chimichurri



Main Course

Select 1 Per Pax

Garlic & Cumin Cauliflower Steak (V)

Sautéed Chanterelles & Porcini | Roasted Chickpea Cruda | Fried Kale

Roasted Stuffed Turkey Breast

Near-burnt Cauliflower Purée | Smoked Green Chimichurri

Farmed Sea Bass à la Plancha

Shaved Fennel | Paprika | Oregano | Tomato and Capsicum Reduction

Argentinian Ribeye 400g | 2 Pax

Brown Butter-Chestnut Purée | Roasted Broccolini | Red Chimichurri
+ Supplement \$15 Per Pax

Argentinian T-Bone 1kg | 2Pax

Crunchy Potatoes | Mixed Garden Leaves | Chimichurri | Salsa Criolla
+ Supplement \$35 Per Pax



Dessert

Budin De Pan

Argentinian Bread Pudding

Mix Summer Berries | Meringue | Dulce De Leche

Valrhona Chocotorta

Argentine Chocolate Cake

Toasted Hazelnut Crumble | Whipped Madagascar Vanilla Cream

24 & 25 December

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subject to 10% service charge & prevailing government taxes.