



Deck the Flames

An Argentine Penthouse Christmas

5-Course Communal Dinner

\$158++ Per Pax | Min. 2 Pax

To Start

Pan De Campo, Pan de Chapata & Fuggaza

Whipped Smoked Chimichurri Butter | Braised Lentils | Quince Paste

Andean Heritage Locro

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



Argentine Rustic Potato & Egg Salad

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

Roasted Patagonian Red Prawn & Octopus Empanada

Shallots | Charred Palermo Peppers | Cream Cheese
(Dietary Alternative Available)



Pre-Mains

Chorizo Ragu Risoni

Roasted Tomato Chutney | Mini Heirloom Tomatoes Cumin
Parmesan Crisps | Balsamic Pearls
(Vegetarian Alternative Available)



Main Course

Select 1 Per Pax

Garlic & Cumin Cauliflower Steak (V)

Roasted Chickpea Cruda | Sautéed Chanterelles & Porcini | Fried Kale

Milanesa a la Napolitana

Iberian Pork Flank | Heirloom Tomatoes | Jamón Cocido
Provolone & Mozzarella | House-made Tomato Sauce | Garden Greens

Stuffed Turkey Ballotine

Near-Burnt Cauliflower Purée | Charred Broccolini | Malbec Red Wine Jus

Curanto-Style Slow-Cooked Lamb Shoulder | 400g | 2 Pax

Garlic | Thyme & Rosemary | Argentine Herb & Spice Blend

Argentinian OP Rib | 1kg | 2 Pax

Grain-Fed | 3-4 Weeks Wet Aged | Crunchy Potatoes | Criolla Salad
Supplement \$30++ Per Pax



Dessert

Budin De Pan

Argentinean Bread Pudding

Roasted Peach Compote | Caramelised Milk | Malbec Sorbet

Alfajores Clásicos De Chocolate

Chocolate-Dipped Alfajores

Dulce de Leche

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.