

STRAITS KITCHEN



Christmas Dinner

£128 per person | *Chinese Paired Wines* £135

Available 25th December 2022 for Dinner

Starter

Château Sungod, Blanc de Blancs, 2006

Crispy Peking Duck Skin (F)
Melon, Caviar

Entrée

Kanaan Winery, Riesling 2018, Nynxia

Pan Seared Scallops (SF,G,Se) Rice Noodles, Garlic, Spring Onion, Sesame	Assorted Vegan Dim Sum (Vg,G) Cranberry Jam, Soy Sauce, Edible Flowers
---	---

Soup

Pagoda Brand Shaoxing, Rice Wine

Chestnut Ginger Broth (Vg)
Spring Onion, Chilli Oil, Coriander

Main Course

Changyu-Moser, Cabernet-Sauvignon, 2019

Hei Jiao Niu Liu / Black Peppered Beef (G,D,A) Capsicum, Oyster Sauce, Chinese Rice Wine	Lemongrass-infused Wild Turbot (F,D) Brussels Sprouts, Crispy Rice Cake	Vegan Mushroom Filo (Vg,G,N,D) Thai Green Salad, Chimichurri Sauce
--	--	---

Dessert

Chinese Ice Wine, Surprise

Traditional Christmas Pudding Brandy Sauce	67% Guanacoa Chocolate Yule Log Cinnamon Sponge, Whipped Ganache, Spicy Clementine Sorbet
---	---

Petit Four

Koya Brandy, VSOP, Shandong Province

XO Mincemeat Pie
Served with Coffee or Tea

A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of VAT.