

STRAITS KITCHEN



Christmas Eve

£128 per person | Chinese Paired Wines £135

Available 24th 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.