EDEN
RESTAURANT

# Festive Wonders
## UNWRAPPED

24 & 25 December 2026

4-Course Set Menu:
$138++ per set

### APPETISER

**JAPANESE HOTATE & BOTAN EBI CEVICHE (S)**

Hokkaido Scallop & Botan Ebi, Lobster Bisque Vinaigrette,
Moscato Gelée, Pickled Muscat & Sturgeon Caviar

### SOUP

**ROASTED JERUSALEM ARTICHOKE WITH CHESTNUT VELOUTÉ (D, V, N)**

Brown Butter Celeriac, Citrus Zest, Banana Shallot & Crispy Artichoke

### MAIN COURSE

**BUTTER MAINE LOBSTER (S, D)**

Sautéed Seasonal Radish, Petit Pois, Burnt Persimmon,
Stuffed Zucchini Blossom & Pernod Sabayon

or

**OSMANTHUS-GLAZED MAGRET DE CANARD (D, P)**

Pan-Roasted French Duck Breast, Morel Butter, Beluga Lentils,
Crispy Parma Ham & Osmanthus-Verjus Jus

or

**ROASTED AUSTRALIAN WAGYU FILET MIGNON ROSSINI (D)**

Oven-Roasted Wagyu Beef Tenderloin, Pan-Fried Foie Gras,
Crispy Pressed Potato, Seasonal Vegetables & Périgourdine Jus

### DESSERT

**WARM STICKY DATE & TOFFEE PUDDING (V, D, N)**

Pecan Crumble, Tahitian Vanilla Ice Cream
& Cointreau Salted Caramel

## Festive Sharing Roasts

Truffle Butter Roast Turkey with Green Peppercorn Crème
(4 - 5kg, serves 6 - 8 persons): $158++

Roasted Grain-Fed Angus Beef Tomahawk with
Lemongrass, Curry Leaf Rempah & Tomato Sambal Sauce
(1kg, serves 2 - 4 persons): $168++

Add-On: $15++ each
Mashed Potato (500gm), Sautéed Brussels Sprouts (500gm),
Sautéed Seasonal Broccolini (500gm)

Dairy (D) / Seafood (S) / Nuts (N) / Pork (P) / Vegetarian (V) / Gluten-Free (GF) / Dairy-Free (DF) / Vegan (VG)

*Prices are subject to 10% Service Charge and 9% Goods & Services Tax (GST).