



IN-ROOM DINING  
**CHRISTMAS  
MENU**

20 - 27 DECEMBER  
ALL-DAY DINING | 11AM - 11PM  
\$98 PER PERSON

MAIN COURSE

**Slow-Roasted Turkey Roulade** **D G L**

Pan-Dripping Gravy, Brussels Sprouts & Bread Stuffing with Chestnut, Cranberry & Bread Sauce, Green Asparagus, Baby Carrots

*or*

**Orange Honey-Glazed Ham with Pineapple Sauce** **D G L P**

Green Asparagus, Baby Carrots, Broccolini, Brussels Sprouts

*Served with*

DESSERT

**Mont Blanc** **D G L E N**

Chestnut, Whisky-Infused Almond Frangipane, Blackcurrant Compote

*Wine pairing of your choice*  
\$18 per glass | \$80 per bottle

**Shiraz**

Mitolo, Jester, McLaren Vale, Australia

*or*

**Sauvignon Blanc**

Craggy Range, Martinborough, New Zealand

**D** DAIRY **G** GLUTEN **L** LACTOSE

**P** PORK **E** EGG **N** NUTS

Prices are subject to 10% service charge and prevailing goods and services tax.