

BISTRO
GUILLAUME

CHRISTMAS DAY

5 Course | 25th December 2023
\$250pp, includes glass of Veuve Clicquot NV

HORS D'OEUVRE

Smoked Salmon Blini, Caviar

ENTRÉE

Abrolhos Island Scallop Crudo
Endive, Green Apple, Salmon Roe, Hazelnuts

PARTAGER

Wagyu Beef Tenderloin
Truffle Jus, Spinach, Pommes Pont Neuf

Broccolini, Garlic, Almonds
Mixed Leaf Salad, Shallot Dressing

FROMAGE

Brillat Savarin
Honeycomb, Muscatels, House-Made Lavosh

DESSERT

Paris Brest
Choux Pastry, Chocolate Praline Cream

Festive
Season