

SKYE

ROOFBAR & DINING

CHRISTMAS EVE DINNER MENU

24th December 2018



Banyuls-Marinated Foie Gras Terrine

Onion ash, shaved Perigord truffle, Nashi pear, black sesame brioche

Normandy Oyster Beignets

Smoked Jerusalem artichoke purée, sherry vinegar pearls
Xeres-Cep ketchup

Butter-Poached Scottish Langoustine, Brittany Blue Lobster Tortelloni

Crispy pork, roast butternut emulsion, crustacean oil, spinach, bottarga

Stockyard Wagyu Beef 8+ Sirloin

Baked potato foam, chard, turnip purée, confit parsnip, Madeira jus

36-Months Comté Brûlée

Iced beetroot, nasturtium gel

Caramelized Guanaja Valrhona Crèmeûx

Passion fruit sorbet, 100% cacao meringue, chocolate soil,
Passion fruit gel, Kahlua Savioardi, aerated chocolate sponge

Coffee or tea

\$1,480 per person

including a glass of Perrier-Jouët Grand Brut NV Champagne