

# SKYE

ROOFBAR & DINING

## CHRISTMAS DAY DINNER MENU

25<sup>th</sup> 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 6-7 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

**\$1,280** per person

including a glass of Perrier-Jouët Grand Brut NV Champagne