POLO BAR STEAKHOUSE

presents

A Classic Festive Experience

\$120++

STARTER

"Ember of the Spanish Coast"

Spanish Octopus Bomba

Smoked paprika aioli, roasted red pepper coulis, and crispy potato

ENTRÉE

"The Crimson Garden"

Ruby Root Tagliolini

Herby beetroot reduction, goat cheese cream, scampi, and toasted candied walnuts

MAIN COURSE

"The Winter Flame"

Josper-Grilled Australian T-Bone (350g)

Truffle mash potato, roasted seasonal vegetables, and classical veal jus

OR

"Ode to the Northern Sea"

Herb-Crusted Black Cod

Tomato salsa, grilled asparagus, and beurre blanc

DESSERT

"Golden Noël Indulgence"

Pecan Walnut Tart

Caramelized nut filling with vanilla chantilly and spiced orange gel

All prices are subject to a 10% service charge and prevailing government taxes.

AN ELEVATED FESTIVE EXPERIENCE IN EVERY COURSE