1-FLOWERHILL

Camille

Christmas at Camille

# A Dinner To Remember

## 4-COURSE DINNER MENU

24 - 25 DECEMBER 2025 | 5.30PM - 10.30PM

$98++ PER PAX (MIN. 2 PAX)

### CAMILLE BREAD SERVICE

Kombu Parker Roll Served with 2 Flavoured Butters

## Appetizer

### SALMON RILLETTES

Radish | Crème Fraiche | Ikura | Smoked Salmon | Dill | Lemon

## Second Course

### JAPANESE PUMPKIN SOUP

Kabocha Pumpkin | Tempura Kale | Pumpkin Seed

## Main Course

(Selection of Main Course)

### CONFIT DUCK A L'ORANGE

Confit Duck Leg | Orange | Pomme Puree | Sauce Bigarade

OR

### SALMON MI CUIT

Edamame Puree | Grilled Asparagus | Zucchini Furikake Cous Cous | Yuzu Kosho Hollandaise

OR

### ROBBIN ISLAND WAGYU FLAT IRON MBS 7

Creamed Brussels Sprouts & Bacon | Potato Pave | Sansho Peppercorn Sauce

## Dessert

### BLACK AND WHITE FOREST LOG CAKE

Cherry Coulis | White Chocolate and Fennel Mousse
Frozen Salted White Chocolate Cloud | Dark Chocolate Soil

*Kindly inform us about your dietary requirements and/or food allergies upon ordering.*
*All prices are subjected to 10% service charge and prevailing government taxes.*