



fragment

Christmas

MENU

Cavair | Berry Cured Salmon | Crackers

Foie Gras Lollipop | Hawthorn Mulled Wine

Ham & Cheese Croquettes | Sambal Mata

Otak Scotch Eggs | Calamansi Yogurt

Hyogo Oysters

Archar Granita | Pickled Guava

Scallop Crudo

Pomegranate | Osmanthus Vinaigrette

Burrata

Roasted Grapes | Persimmon | Rosemary Oil

Salt Baked Sea Bass

Tumeric Leaf | Citrus Herb Dressing

12 Days Dry Aged Duck

Cranberry Assam | Duck Leg Claypot Rice

Angus Beef Striploin or Kurobuta Pork Collar

Orange Sambal | Spiced Jus

Marmite & Guinness Grilled Asparagus

Walnut Dukkah Spiced Carrots

Roasted Pumpkin with Spiced Honey

Truffle & Mushroom Potato Puree

Dark Chocolate & Cherry Malai Gao

Whiskey | Malted Barley

Chesnut Tang Yuan

Pandan Ginger Tea



Pristina Mok

@fragmentdining