ATRIA

CHRISTMAS LUNCH

FIVE COURSE TASTING MENU

Laminated brioche

Kingfish sashimi with jamon, nori, roe

Melon & champagne

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Gin & dill cured salmon with crème fraîche, orange watercress salad

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Crispy Pork Belly, roasted with five spice, carrot cream, sauce chutney

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Woodfired Snapper, saffron Parisienne potatoes, fennel aioli, smoked tomato pulp vinaigrette

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Festive Turkey to share sweet potato, mixed grain and dried fruit pilaf turkey leg, chestnut and cranberry pies

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Cinnamon-spiced pumpkin bavarois, brown butter sable, mulled wine gelee

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Atria bombe Alaska, cuvée 65% amphora chocolate, rainforest cherry kirsch

All seafood is sustainably sourced & eggs are cage-free. Please inform our team of any dietary needs.