

THE MARMALADE PANTRY

FESTIVE SET LUNCH MENU

23 NOVEMBER TO 31 DECEMBER 2009

(Not available on Sundays)

Chestnut & mushroom soup with gruyere cheese toast

or

Blue swimmer crab cake & celeriac fennel remoulade

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Roast pork rack with green bean & spaetzel, caramelized shallot tart

or

Salmon wellington, watercress, endive & baby radish salad mash potato gratin

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Steamed ginger bread pudding, apricot brandy & vanilla bean ice cream

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Coffee or tea

Mignardise

\$38++ PER PERSON

CHRISTMAS EVE DINNER (ONLY AT ION ORCHARD)

23 & 24 DECEMBER 2009

Starters

Roasted butternut & parsnip soup with duck liver tortellini

or

Smoked salmon with walnut artisan toast, watercress & radish

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Mains

Turkey roulade with bacon & mushroom stuffing, sauteed spinach with pearl onions & bacon, cauliflower & chestnut gratin maple glazed baby carrots

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Desserts

Steamed ginger bread pudding, apricot brandy & vanilla bean ice cream

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Coffee or tea

Mignardise

\$42++ PER PERSON

BILLECART SALMON BRUT RESERVE NV PROMOTION

23 NOVEMBER TO 31 DECEMBER 2009

By the glass \$19++

By the bottle \$98++

FESTIVE BRUNCH (ONLY AT ION ORCHARD)

25, 26 & 27 DECEMBER 2009

Reduced a la carte menu will be offered with festive brunch menu

Mushroom & chestnut soup with parmesan crouton

Smoked salmon with walnut artisan toast, watercress & radish

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Turkey with trimmings

Roulade of turkey with lardon and mushroom stuffing, sauteed spinach with pearl onions and bacon, cauliflower & chestnut gratin maple glazed baby carrots

Eggs any style

with your choice of grilled english sausage or smoked bacon, sauteed mushrooms, roasted tomatoes, home baked beans & whole wheat toast

Eggs benedict or eggs florentine

Lemon ricotta hotcakes with honeycomb butter

French toast with caramelized bananas, warm chocolate sauce & maple syrup

NEW YEAR'S EVE MENU (ONLY AT ION ORCHARD)

31 DECEMBER 2009

Reduced a la carte menu will be offered with new year's eve menu

Starters

Roasted butternut & parsnip soup with duck liver tortellini

or

Smoked salmon with walnut artisan toast, watercress & radish

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Mains

Roast beef wellington with sauteed spinach, pearl onions & bacon, cauliflower chestnut gratin, maple glazed baby carrots & maderia sauce

or

Roast goose with fine beans & spaetzel, caramelized shallot tart, roasted butternut pumpkin, pear & fig chutney with giblet brown sauce (supplement \$20)

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Dessert

Steamed ginger bread pudding, apricot brandy & vanilla bean ice cream

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Coffee or tea

Mignardise

\$42++ PER PERSON

FOR RESERVATIONS, PLEASE CALL THE MARMALADE PANTRY

ORCHARD ROAD 6734 2700

Unit 03-22 ION Orchard, 2 Orchard Turn, Singapore 238801

ROBINSON ROAD 6327 9169

Unit 01-08 Capital Tower, 168 Robinson Tower, Singapore 068912