

OUR FEATURE

HOLIDAY MENU

with cultural influences created by

EXECUTIVE CHEF, SHAYNE BELL
AND THE RENDEZ-VOUS CULINARY TEAM

Dinner features begin at 4:00 pm

please enjoy

starters

PAN-SEARED SCALLOPS

Chef de Partie **Younes Moubarik** | Golden pan-seared scallops nestled in a silky parsnip purée, with a crisp Gala apple and fennel salad and vibrant pomegranate. Finished with a rich lemon brown butter sauce and candied apple wheel. 25

BEEF CARPACCIO

Chef de Cuisine **Yurii Telyatnikov** | Delicately sliced raw beef tenderloin topped with fresh arugula, parmesan and capers. Finished with balsamic and olive oil drizzles and served with toasted focaccia bread and lemon wedge. 25

CHILLED LOBSTER SALAD ROLLS

Chef de Partie **Elgin Agojo** | Lobster tail, vermicelli noodles, spring greens, cucumber, carrots, bean sprouts, green onion, fresh cilantro and basil rolled in rice paper. Served with nuoc cham and peanut dipping sauce, alongside seaweed salad and chili threads. 29

soup

FRENCH ONION SOUP

Slow-caramelized onions simmered in savoury beef broth with a toasted baguette slice and melted and broiled mozzarella and parmesan. 12



entrées

STEAK & LOBSTER SURF & TURF

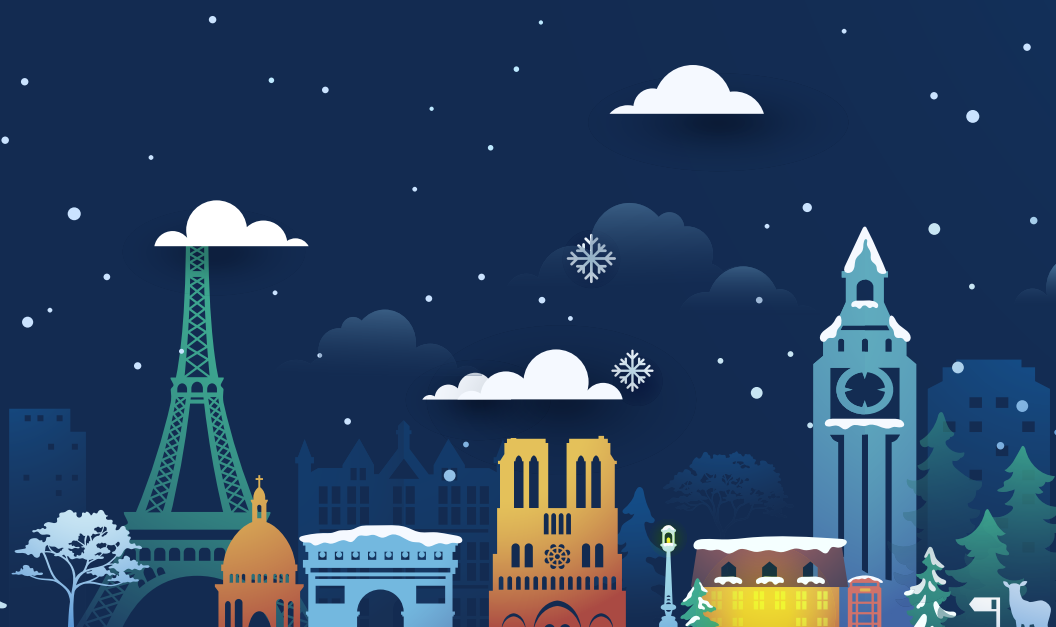
Executive Chef **Shayne Bell** | 7 oz California-cut striploin grilled to your liking finished with compound butter and topped with a succulent butter-poached lobster tail and Cajun-spiced béarnaise sauce. Accompanied by golden steak-cut fries and grilled garlic butter-brushed harvest vegetables. Finished with pea shoots and chili threads . 59

CHRISTMAS STUFFED CHICKEN

Sous Chef **Skyeler Scott** | Tender chicken breast filled with a savoury stuffing of pork, aromatic sage, sweet apple and creamy brie cheese. Served over a slow-simmered three-mushroom risotto and finished with arugula, shaved parmesan and golden chicken crackling. 35

TUSCAN BAKED TORTELLINI + BURRATA

Chef de Cuisine **Yurii Telyatnikov** | Cheese-stuffed tortellini tossed in marinara with roasted red peppers, tomatoes, spinach, artichoke hearts and garlic. Baked with parmesan, finished with burrata and fresh basil and served with focaccia bread. 36





desserts

CRÈME BRÛLÉE

Vous Signature. Housemade rich, silky vanilla custard base topped with a layer of torched sugar. 9

SUPREME LEMON CHEESECAKE

Indulgent creamy white chocolate and lemon cheesecake drizzled with salted caramel. 13.5

CHOCOLATE CADILLAC CHEESECAKE

Rich brownie layer topped with delectable dark chocolate cheesecake, and finished with a drizzle of dark and milk chocolate. 13

CHOCOLATE YULE LOG WITH SALTED CARAMEL

Chef de Partie **Younes Moubarik** | Soft cocoa sponge cake rolled around a silky dark chocolate ganache and a smooth salted caramel and whipped cream centre. Finished with a glossy glaze, whipped cream and fresh fruit. 13

HOUSEMADE CARAMEL APPLE CRUMBLE

Housemade. Warm, cinnamon-spiced apples baked beneath a golden, buttery oat crumble. Topped with salted caramel ice cream, caramel drizzle, icing sugar, fresh mint and a candied apple wheel. 13

AFFOGATO

Classic Italian indulgence. Fresh espresso poured over rich vanilla ice cream alongside a biscotti. 7 | Add Amaretto +5

Prices subject to tax.