KAARLA

WOOD-FIRE GRILL & BAR

By The Hearth

5-COURSE FESTIVE MENU
24 & 25 DECEMBER 2025
$138++ PER PERSON

PARKER BRIOCHE BREAD

Served with Smoked Macadamia Butter

1ST COURSE

SCALLOP CRUDO

Granny Smith Apple | Fish Roe | Yuzu Dressing | Lemon Myrtle Oil

2ND COURSE

SMOKED GRILLED TIGER PRAWN

White Corn | Tomato | Orange Beurre Blanc | Purslane

3RD COURSE

CHESTNUT CREAM SOUP

Wild Mushroom | Mascarpone | Celery | Chive

4TH COURSE

CHAR-GRILLED WAGYU TRI-TIP

Parsnip | King Trumpet | Mizuna | Green Peppercorn Jus

OR

WOOD OVEN BAKED BARRAMUNDI

Carrot | Toasted Almond | Asparagus | Seaweed Butter Sauce

OR

ROASTED TURKEY BREAST

Garlic Potato Puree | Mushroom | Brussel Sprout | Cranberry Jus

5TH COURSE
CHRISTMAS SWEETS OF THE SEASON (SHARING PLATTER)

MINI CHRISTMAS PAVLOVA

Meringue | Crispy Strawberry | Lemon Myrtle Jelly | Strawberry Curd

VANILLA MILK MACARON

Almond Shell | Vanilla Milk Ganache

FESTIVE LAMINGTON

Coconut Financier | Raspberry Pate de fruit | Candy Cane Mousse | White Chocolate | Coconut Flakes

LEMON TART

Lemon Aspen Curd | Passion Fruit Marigold Infused Meringue | Lemon Zest

SNOWBALL COCONUT TRUFFLES

White Chocolate Ganache | Coconut flakes

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