

Corporate Festive Menu
by Chef KT Yeo



URBANE
GOURMAND
by Esseplore

ELEVATING BUSINESS
MEETING EXPERIENCE



Menu by Chef KT Yeo

Ring in the year-end festivities with Esseplore! Enjoy this seasonal special Urbane Gourmand menu by Executive Chef KT Yeo, featuring beloved festive recipes from all around the world, and indulge in the gourmet this holiday season.

9 COURSE FEAST

Prosciutto Wrapped Melon

A sweet-salty appetizer with juicy cantaloupe and slices of prosciutto beautifully layered with a drizzle of balsamic vinegar and a dash of black pepper.

Caprese Salad

Alternately layered sliced fresh tomatoes, fresh mozzarella, and fragrant basil leaves drizzled with extra-virgin olive oil, and seasoned with salt and pepper.

Cinnamon Roasted Pumpkin

Caramelised roasted pumpkin drizzled with olive oil and seasoned with salt, brown sugar, freshly ground cinnamon and other spices.

Parmesan Brussel Sprouts

Fresh brussel sprouts roasted with freshly shredded parmesan cheese, crushed garlic, extra-virgin olive oil, salt and pepper.

Green Bean Casserole

A creamy casserole of blanched fresh green beans and french fried onions baked with cream of mushroom soup made from freshly sliced mushrooms, garlic, salt and pepper, and chicken broth.

Prawn Cocktail

Succulent prawns poached and deshelled, served in a glass with fresh lettuce and the chef's take on the classic savoury Marie Rose sauce.

Pan Seared Japanese Wagyu

Premium A5 Japanese Wagyu beef lightly seasoned with salt and pepper seared on a cast-iron skillet.

Smoked Turkey Breast with Chestnut Stuffing (800 grams)

Tender turkey breast brined and smoked with a chestnut stuffing made with finely chopped chestnuts and mushrooms with focaccia bread.

Or

Honey Baked Ham with Roasted New Potatoes

Juicy and succulent baked ham with a crispy glaze of velvety honey, served with seasoned roasted potatoes.

Sticky Date Christmas Pudding with Toffee Sauce (Dessert)

A sweet dessert made with aromatic spices like cinnamon, blanched almonds, finely chopped dates and apples, rum-soaked raisins, breadcrumbs, and topped with homemade toffee sauce.

LEAVE A REVIEW



*Menu changes may be subjected to chef's discretion and availability.