



NEW YEAR'S EVE MENU
3-COURSE SET DINNER

FIRST SEATING \$150**
INCLUSIVE OF A GLASS OF CHAMPAGNE

AMUSE BOUCHES

Feuille De Brick | Spanner Crab | Ikura
Seaweed Cracker | Burrata | Smoked Beetroot

APPETISER

Searred Hokkaido Scallop | Fennel Puree | Caviar | Dill Cream

MAIN

Sanchoku F1 Wagyu Rump | Sunchoke | Broccolini | Hazelnut Butter |
Caramel Onions & Black Garlic Beef Jus

OR

Patagonian Toothfish | Petite Pois | White Asparagus | Finger Lime Fish Bone Sauce

DESSERT

Chocolate 'Fire Ball' | Hazelnuts | Berries | Meringue | Rum

All prices are still subjected to 10% service charge & prevailing government taxes