



NEW YEAR'S EVE MENU  
6-COURSE SET DINNER

SECOND SEATING \$300\*\* / \$350\*\* ( WINDOW SEATING )  
INCLUSIVE OF A GLASS OF CHAMPAGNE

**1ST COURSE**

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

**2ND COURSE**

Seared Hokkaido Scallop | Fennel Puree | Caviar | Dill Cream

**3RD COURSE**

Baked Celeriac | Hen of Woods Mushroom | Frisee | Truffle Kombu Dressing

**4TH COURSE**

NZ Blue Cod | Petite Pois | White Asparagus | Finger Lime Fish Bone Sauce

**5TH COURSE**

Stockyard F1 Wagyu Striploin | Sunchoke | Black Winter Truffle |  
Hazelnut Butter | Caramel Onions & Black Garlic Beef Jus

**DESSERTS**

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

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