

# ★ NEW YEAR'S EVE DINNER

31 December 2018  
7:00PM

## MOANA

### APPETISER

#### Canadian lobster salad (S)

Poached lobster, roasted heirloom tomato, carrot carpaccio, orange and carrot purée, buttermilk paste, edible flowers, soft herbs, curried lobster mayonnaise

### SECOND COURSE

#### Royal balik salmon

Rolled hand-cut balik salmon, Sevruga caviar, edible gold leaf, cream cheese, avocado purée, citrus segments

### SOUP

#### Hokkaido scallop cappuccino (S)

Grilled crustaceans, creamy scallop broth, braised leeks, edible cress

### MAIN COURSE

#### Atlantic turbot fillet (A) (G) (S)

Grilled Atlantic turbot, fennel purée, purple cauliflower ragout, candied tomatoes, seafood ravioli, shallot, tarragon and white wine sauce

### DESSERT

#### Cigar (G) (N)

Brownie, milk chocolate whipped ganache, chocolate crunch, raspberry jam, Creamy milk chocolate duo, white chocolate soil

## MOANA



Vegetarian

### APPETISER

#### Butter poached jumbo asparagus (N)

Jumbo white asparagus, cauliflower miso paste, broad beans, viola flowers, Soy bean foam

### SECOND COURSE

#### Sunchoke velvet (G)

Poached hen egg, crispy sliced artichoke, green pea croquettes

### MIDDLE COURSE

#### Baked French goat cheese (G) (N)

Glazed beetroot tart, roast cherry tomatoes, caramelized red onions, Walnut cream

### MAIN COURSE

#### Porcini risotto with black truffles

Porcini mushrooms, grated winter black truffles, Parmesan

### DESSERT

#### Cigar (G) (N)

Brownie, milk chocolate whipped ganache, chocolate crunch, raspberry jam, creamy milk chocolate duo, white chocolate soil