





NEW YEAR'S EVE DINNER MENU











AMUSE BOUCHE

Royal Caviar (G)

Shallots, sour cream, chives, egg yolks, egg whites, blinis, lemon





APPETISER

Poached Lobster, Bonito Cured Uni (G) (S)

Lobster consommé jelly, ikura, vanilla infused olive oil, micro greens, avocado purée pickled onions



MIDDLE COURSE

Beetroot Salmon Gravlax Tartare (G)

Wild thyme, whipped mascarpone, ikura, buckwheat crisp, chives, herbs dust



MAIN COURSE

Pan-Seared Flounder, Crispy Duck Lardon (A) (G)

Brown butter soil, violet potato confit, smoked red cabbage coulis, Brussels leaves, pickled mustard, grilled Romanesco, light chicken jus





DESSERT

Chocolate Gastronome (A) (G) (N)

Cherry stones filling, peach mousse sphere, Aero ash chocolate, chocolate raspberry gel, chestnut cream, chocolate crunchy soil with nougatine





PETIT FOUR

Marrons Glacés (G) (N)

A Alcohol | G Gluten | N Nuts | S Shellfish



NEW YEAR'S EVE DINNER VEGETARIAN



APPETISER

Rainbow Carrots Mole (G) (N)

Chipotle pepper, ancho pepper, garlic, onion, chocolate, peanuts, Cotija cheese



MIDDLE COURSE

Poached White Asparagus (G)

Fried soft boiled egg, truffle paste, broad beans, pea shoots



MAIN COURSE



Roasted Yams Velouté (G) (N)

Caramelised yams, sour cream, brioche crisp

Wild Mushroom Gnocchi (G)

Thyme butter, mixed mushrooms, Parmesan foam



DESSERT

Chocolate Gastronome (A) (G)

Cherry stones filling, peach mousse sphere, Aero ash chocolate, chocolate raspberry gel, chestnut cream, chocolate crunchy soil with nougatine



PETIT FOUR

Marrons Glacés (G) (N)



