



New Year's Eve Menu

3 Course Dinner

First Seating | 5.30pm

\$188++

APPETISERS

Hokkaido Scallop Ceviche

Leche de Tigre | Red Onion | Avocado | Mango | Coriander | Maiz Cancha |
Micro Greens | Aji Panca Pepper

or

Pan fried Duck Foie Gras

Sherry Vinegar Glaze | Compressed Watermelon | Basil | Sour Dough
Croutons

MAINS

Wood Fired Grilled Argentinian Beef Strip Loin

Roasted Bone Marrow | Broccolini | Chimichurri

or

Plancha Seared Red Snapper Fillet

Charred Leek | Potato Straw | Romesco Sauce | Green Pea Puree | Lemon
Balsamic Pearls

DESSERT

Indulgence

Valrhona Chocolate Pave | 66% Alpaco | Dulce De Leche | Hazelnut |
Chocolate Sorbet

All prices are subject to 10% service charge & prevailing government taxes.

Kindly inform us about your dietary restrictions and/or food allergies upon ordering. All menu items are subject to seasonal availability.



New Year's Eve Vegetarian Menu

3 Course Dinner
First Seating | 5.30pm
\$188++

APPETISERS

Smoked Heirloom Carrot Salad

Vadouvan | Kaffir Lime

or

Provoleta and Parmesan Stuffed Jouno Tomato

Basil Crust | Fine Herbs | Tomato Consommé | Dried Olives

MAINS

White Asparagus

Vin Juane Sauce | Preserved Lemon Potato | Walnut Oil

or

Whole Roasted Baby Cauliflower

Brown Butter | Black Truffle | Green Pea Puree

DESSERT

Indulgence

Valrhona Chocolate Pave | 66% Alpaco | Dulce De Leche | Hazelnut |
Chocolate Sorbet

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New Year's Eve Menu

5 Course Dinner

Second Seating | 8.30pm

\$288++

1st Course

Hokkaido Scallop Ceviche

Leche de Tigre | Red Onion | Avocado | Mango, Coriander | Maiz Cancha |
Micro Greens | Aji Panca Pepper

2nd Course

Smoked & Grilled Octopus

Crushed Garlic Potatoes | Pickled Cucumber | Smoked Paprika Oil |
Finger Lime | Ikura | Micro Greens

3rd Course

Pan Fried Duck Foie Gras

Sherry Vinegar Glaze | Compressed Watermelon | Basil |
Sour Dough Croutons

4th Course

Wood Fired Grilled Wagyu MS 4-5 Beef Ribeye

Roasted Bone Marrow | Broccolini | Red Chimichurri

or

Plancha Seared French Seabass

Charred Leek | Potato Straw | Romesco Sauce | Green Pea Puree |
Lemon Balsamic Pearls

5th Course

Indulgence

Valrhona Chocolate Pave | 66% Alpaco | Dulce De Leche | Hazelnut | Chocolate Sorbet

All prices are subject to 10% service charge & prevailing government taxes.

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New Year's Eve Vegetarian Menu

5 Course Dinner

Second Seating | 8.30pm

\$288++

1st Course

Smoked Heirloom Carrot Salad

Vadouvan | Kaffir Lime

2nd Course

Proveleta & Parmesan

Stuffed Jouno Tomato | Basil Crust | Fine Herbs | Tomato Consommé
| Dried Olives

3rd Course

White Asparagus

Vin Juane Sauce | Preserved Lemon Potato | Walnut Oil

4th Course

Whole Roasted Baby Cauliflower

Brown Butter | Black Truffle | Green Pea Puree

5th Course

Indulgence

Valrhona Chocolate Pave | 66% Alpaco | Dulce De Leche | Hazelnut |
Chocolate Sorbet

All prices are subject to 10% service charge & prevailing government taxes.

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