



New Year's Eve

4-Course Set Dinner Menu

\$148++ pp (Non-Window Seat) | \$198++ pp (Window Seat)

FIRST COURSE

Marinated Burrata with Black Truffle

Basil-Arugula Pesto | Black Olives | Parma ham

SECOND COURSE

Hokkaido Scallop and Patagonian Red Prawn Ceviche

Avocado | Northern Salsa Criolla | Coriander

MAIN COURSE

Grilled Grain Fed Argentinian Ribeye

Confit Garlic Potato Purée

Mini Heirloom Tomato Salad with Lemon Herb Dressing

OR

Plancha Seared Sustainable Barramundi

Chives and Celeriac Purée

Fennel and Green Apple Salad with Honey Citrus Dressing

DESSERT

Panqueque Con Chocolate

Strawberry Sorbet | Buttery Crepes | Hazelnut and Chocolate Crumble

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.



New Year's Eve

4-Course Vegetarian Set Dinner Menu

\$148++ pp (Non-Window Seat) | \$198++ pp (Window Seat)

FIRST COURSE

Marinated Burrata and Mini Heirloom Tomato

Arugula Pesto | Basil Oil | Pink Peppercorn

SECOND COURSE

Forest Mushrooms Gnocchi

Black Truffle | Balsamic Reduction | Aged Parmesan

MAIN COURSE

Red & White Quinoa Risotto

Roasted Butternut | Stracciatella | Pumpkin Seeds

OR

Roasted Herb-Marinated Cauliflower Steak

Spiced Artichoke Puree | Puffed Buckwheat | Chimichurri

DESSERT

Panqueque Con Chocolate

Strawberry Sorbet | Buttery Crepes | Hazelnut and Chocolate Crumble

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New Year's Eve

5-Course Set Dinner Menu

\$228++pp (Non-Window Seat) | \$288++ pp (Window Seat)

FIRST COURSE

Marinated Burrata with Foie Gras Terrine
Black Truffle | Black Olives | Parma ham | Arugula

SECOND COURSE

Fremantle Octopus, Hokkaido Scallop, Patagonian Red Prawn Ceviche
Avocado | Northern Salsa Criolla | Coriander

THIRD COURSE

Slow Cooked Lamb Leg Gnocchi
Lamb & Tomato Ragu | Red Wine Jus | Aged Parmesan

MAIN COURSE

Sanchoku F1 Wagyu Beef Tenderloin MB5
Mini Heirloom Tomato Salad with Lemon Herb Dressing |
Confit Garlic Potato Purée

OR

Plancha Seared Patagonian Toothfish
Celeriac Puree | Fennel and Green Apple Salad with Honey Citrus Dressing

DESSERT

Panqueque Con Chocolate
Strawberry Sorbet | Buttery Crepes | Hazelnut and Chocolate Crumble

All prices are subject to 10% service charge & prevailing government taxes.
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F I R E

New Year's Eve

5-Course Vegetarian Set Dinner Menu

\$228++pp (Non-Window Seat) | \$288++ pp (Window Seat)

FIRST COURSE

Marinated Burrata and Mini Heirloom Tomato

Arugula Pesto | Basil Oil | Pink Peppercorn

SECOND COURSE

Caramelised Artichoke Tart

Aged Parmesan | Capers Dressing | Chives

THIRD COURSE

Forest Mushrooms Gnocchi

Black Truffle | Balsamic Reduction | Aged Parmesan

MAIN COURSE

Red & White Quinoa Risotto

Roasted Butternut | Stracciatella | Pumpkin Seeds

OR

Roasted Herb-Marinated Cauliflower Steak

Spiced Artichoke Purée | Puffed Buckwheat | Chimichurri

DESSERT

Panqueque Con Chocolate

Strawberry Sorbet | Buttery Crepes | Hazelnut and Chocolate Crumble

*All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.*