LAVISH NEW YEAR'S EVE MENU

AMUSE-BOUCHE

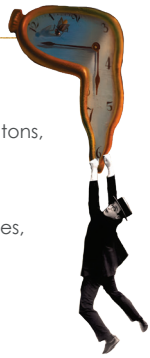
BUTTERNUT PUMPKIN SHOT WITH GRILLED CHEESE CRUNCH

A FRESH WELCOME

FRESH OYSTER
apple, red chili, shallot, and yuzu mignonette

LET'S START

Starters to share



DREAM KALE & APPLE SALAD (D,G,N)
roasted almonds, apple, asparagus, cherry tomatoes, croutons, red onion, yuzu, and fig vinaigrette

WINTER BLACK TRUFFLE BURRATA (D)
basil pesto, kalamata olives, balsamic reduction, tomatoes, and rockmelon relish

TUNA TARTARE WITH NORI TEMPURA (G)
yellowfin tuna, nori, pickled red pepper, croutons, sesame seeds, and soy ginger dressing

BEEF CARPACCIO WITH BLACK TRUFFLE (G)
parmesan, rocket leaves, black truffle, chives, capers, and shallot dressing

PRAWNS FROM THE JOSPER (SF)
fresh basil, lemon, garlic, chili, and olive oil

THE MAIN EVENT

Main course to share

HOMEMADE LINGUINE WITH CAVIAR (D,G)
parmesan, chives, and creamy caviar sauce

LOBSTER THERMIDOR (A,D,SF)
served with saffron crushed potatoes, citrus shallots, and lobster & prawn bisque

ANGUS BEEF FILET MIGNON (200g) (D)
beef tenderloin, baby corn purée, asparagus, heirloom carrots, and morel mushroom sauce

SWEET ENDING

to share

DREAM GOLDEN NIGHT (D,G,GA,N)
valrhona ivoire chocolate, pineapple, coconut, and cream cheese

WINTER CITRUS (D,G,GA,N)
amalfi lemon, grapefruit, grapeseed oil, and almond

A - alcohol | D - dairy | G - gluten | N - nuts | SF - shellfish | V - vegetarian | VG - vegan