BAR & HIGH TABLES
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

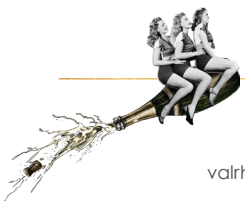
PRAWNS FROM THE JOSPER (SF)
fresh basil, lemon, garlic, chili, and olive oil

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

*Menu designed for two. Single diners may select one item per course.

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