NEW YEAR'S EVE MENU

1,980 per person

STARTER

(choose your favourite)

Sustainable Bluefin Tuna Tartare
Oscietra Caviar, Citrus, Chives

Grilled Carabinero
Japanese Fruit Tomato, Burrata Cheese, Avocado

SOUP

Langoustine & Lobster Bisque
Saffron Cream, Chives, Cognac

MAIN COURSE

(choose your favourite)

Toothfish En Papillote
Mussels Marinière, Lobster, Lardons, Morel Mushrooms, Chicken Jus

Tournedos Rossini
Roasted Whole M5 King River Farm Crossbreed Wagyu Tenderloin, Seared Foie Gras, Black Truffle Demi-glace Sauce

Surf & Turf | *Serves 2*
1++ Hanwoo Striploin, Grilled Atlantic Lobster, Garlic Butter, Green Peppercorn and Brandy Sauce

SIDE DISH

Grilled Asparagus *Ibérico Ham*

Truffle Fries *by* **Frites Atelier**

DESSERT

Caramel Popcorn Cream Cake
Almond Praline, Salted Caramel