



NEW YEAR'S EVE DINNER

RM 688 Net per Person | RM 328 Net - Wine Pairing

Foie Gras Terrine

Blueberries, Aged Duck Breast Crêpe, Winter Black Truffle
N.V / Deutz / Brut / Ay

Grilled Octopus

Paprika Rub, Sweet Potato, Cucumber Gribiche
Louis Latour / Chardonnay / Ardèche

Risotto

Boston Lobster, Saffron, Raspberry, Lemon Pearls
Mud House / Pinot Noir / Central Otago

55°C Sous Vide Cod Fish

Coriander-Scented Butternut purée, White Sturgeon Caviar
Mud House / Pinot Noir / Central Otago

Or

Josper Wagyu Beef Sirloin

Turnip Purée, Coffee Sauce
Gratamaco / Cabernet Merlot & Sangiovese / Rosso

Deconstructed Pear Tart

Earl Grey Cream, Roasted Barley Ice Cream
Cascinetta Vietti / Muscat / Moscato D'Asti D.O.C.G

Petit Fours

Please highlight any specific food allergies or intolerances to our colleagues before ordering.
We endeavour to source for local and sustainable ingredients whenever possible.