



NEW YEAR'S EVE DINNER VEGETARIAN

RM 600 Net per Person | RM 328 Net - Wine Pairing

Burrata Espuma

Tomato Granita, Milk Skin, Pine Nuts Crumble, Basil Emulsion
N.V / Deutz / Brut / Ay

65°C Sous Vide Egg

Charred Celeriac Espuma, Hazelnuts, Black Truffle
Louis Latour / Chardonnay / Ardèche

Ravioli

Mushrooms, Jerusalem Artichoke Chips

Grilled Eggplant

Cumin-Spiced, Balsamic reduction, Chickpeas Purée, Toasted Almonds
Mud House / Pinot Noir / Central Otago

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.