



## NEW YEAR'S EVE 2018

\$110 per person

### STARTERS

-choice of-

#### **Braised Kurobuta Pork Belly**

sesame | blood orange gel | kimchee | pickled striped radish | char sui

#### **"Faux" Gras Parfait**

shitake mushroom pate | lentil le puy | cognac | crostini | membrillo

#### **Butter Poached Lobster**

beehive honey | Himalayan quinoa | black mustard | kale chips | avocado

### SOUPS

-choice of-

#### **Sweet and Sour**

tiger lily | silken tofu | roasted ginger | pork cracklings | black vinegar

#### **Hot House Tomato Bisque**

fennel pollen | shrimp salsa | smoked gouda croutons

### MAIN COURSE

-choice of-

#### **Jumbo Sea Scallops**

dashi gelée | wasabi | dandelion greens | bonito flakes | wakame

#### **Waygu K.C. Bone in Strip**

celeriac puree | Romesco cauliflower | mission fig bordelaise | Nigerian prawns

#### **Roasted Squab**

brioche French toast | pomegranate molasses | apricot jam | fortified jus

### DESSERTS

-choice of-

#### **New Year's Eve Bento Box**

Executive Pastry Chef Christophe Frigara's selection of six sweet delicacies

#### **The Countdown Ball**

strawberry hibiscus pavlova

#### **Champagne Firework**

Dulcey chocolate cherry parfait