



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