



NEW YEAR'S EVE MENU

FIRST SEATING \$250++
COMPLIMENTARY GLASS OF VEUVE CLIQUOT

SNACKS

LOCH FYNE OYSTER

Smoked eel rillettes | Kombu | Sea water

MUD CRAB 'RAVIOLI'

Poached organic egg yolk | Broth of shells | Lime leaf

CARAMELISED FOIE GRAS

Espuma | Pear | Brioche crumble | Sherry

GLAZED JAPANESE AMADAI

Tarama | Pickled black radish | Kampot peppercorns | Finger lime

or

TAJIMA WAGYU FLANK

Roast bone marrow | Black winter truffle | Kipflers

'PINA COLADA' FIRE BALL

Dark chocolate shell | Coconut meringue | Mint & parsley sponge
Pineapple ice cream | Rum flambé

PETIT FOUR

All prices are still subjected to 10% service charge & prevailing government taxes