



----- NEW YEAR'S EVE MENU -----  
SECOND SEATING \$420++ / \$460++ ( WINDOW SEATING )  
COMPLIMENTARY GLASS OF DOM PÉRIGNON 2009

**SNACKS**

-----◆-----  
**LOCH FYNE OYSTER**

Smoked eel rillettes | Kombu | Sea water  
-----◆-----

**STURIA VINTAGE OSCIETRA CAVIAR**

Hokkaido scallop tartare  
-----◆-----

**MUD CRAB 'RAVIOLI'**

Poached organic egg yolk | Broth of shells | Lime leaf  
-----◆-----

**CARAMELISED FOIE GRAS**

Espuma | Pear | Brioche crumble | Sherry  
-----◆-----

**GLAZED JAPANESE AMBERJACK**

Tarama | Pickled black radish | Kampot peppercorns | Finger lime  
-----◆-----

**MAYURA WAGYU OYSTER BLADE 9+**

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*