



New Year's Eve Dinner

A M U S E - B O U C H E

Mushroom Parfait

Nuts & seeds lavosh, sliced shallot, onion jam

King Crab

Avocado mousse, crab salad, crustacean mayonnaise, sesame crackers

Sturia Caviar

Cold-smoked salmon, horseradish cream, dill, potato blinis

Foie Gras Terrine

Strawberry jelly, pink peppercorn

NV Laurent-Perrier Cuvée Rosé, Brut Champagne – France

Hiramasa Kingfish

Anise-scented almond purée, roasted grapes, crispy garlic, citrus dressing, salmon roe

2023 Mar de Frades Albariño, Val do Salnés, Rías Baixas – Spain

Tortelloni

Confit duck, root vegetables, exotic mushrooms, pumpkin purée, black truffle

2022 Ceretto Barbera d'Alba DOC, Piedmont – Italy

Sea Scallop

Oven-baked, grain mustard & potato purée, burnt leek and onion sauce, horseradish cream

2023 Sepp Moser Grüner Veltliner, Weinland – Austria

Mb9 Kiwami Wagyu Beef Cube Roll

Braised shallots, crunchy cauliflower, mushroom sauce, black truffle

2021 Boekenhoutskloof 'The Chocolate Block', Swartland – South Africa

S W E E T E N D I N G

Truffle Crown

Araguani 72% chocolate mousse, Ariaga chantilly, passion fluid gel, shortcrust pastry

NV Hatten Pino de Bali