

NEW YEAR'S EVE EARLY DINNER

Including a glass of Perrier-Jouët Grand Brut Champagne or Winter's Sun

AMUSE BOUCHE

APPETISER

(choice of one)

SORBET

MAIN COURSE

(choice of one)

DESSERT

\$620

subject to 10% service charge

PISTACHIO FOIE GRAS TORCHON

green pumpkin, apple chutney, aged balsamic

TUNA POKE

arugula cress, baby radish, sea urchin, crispy seaweed

CREAMY ROASTED CHESTNUT SOUP

toasted focaccia

STRAWBERRY & ROSE SORBET

SEARED CHILEAN SEA BASS

ravioli with prawn & ricotta, fava beans, lobster bisque

PAN-ROASTED KAGOSHIMA PORK RIBEYE

baby carrots, morels, lotus root

GRILLED USDA PRIME RIBEYE

gratin potato, roasted bone marrow, red wine jus

MOSCATO POACHED PEAR

chocolate mousse, mascarpone cream

Happy New Year!