

New Year's Eve Gala Dinner

Canapés

Black Truffle Croustade,
Fermented Mushroom, Yeast

Rice Crumpet, Gilt Head
Bream, Caviar

Confit Lobster Claw Tempura,
Chilli & Lime

Five-Course Menu

Prawn Carpaccio, Walnut,
Marinated Peak, Aji Verde

Braised Beef Neck, Dill Pickles,
Salted Lettuce, Consommé

Onion & Black Garlic Ravioli,
Burnt Skins, Date Puree

Venison Pithivier, Beetroot
Choucroute, Nasturtiums

Chocoalte Cremeux, Malt,
Honey & Chervil