



NEW YEAR'S EVE DINNER

SHARING STARTERS

LOCAL RED
PRAWN GUNKAN
with kalamansi gel and black caviar

AMBERJACK
CEVICHE ROLL
with soft shell crab tempura, avocado,
mango, shallots & ceviche sauce

PAN-SEARED SCALLOP
with Jerusalem artichoke puree
and truffle vinaigrette

MALA CRISPY DIMSUM
prawn and pork lotus root dumplings
on mala chilli cream sauce

MAIN COURSES

STEAMED JOHN DORY
with matsushima sauce, red pepper,
celeriac puree and crispy barley

72 HOURS IRISH ANGUS
SHORT RIB OF BEEF
with purple carrot puree, beetroot &
butternut squash mille-feuille

DESSERTS

DARK CHOCOLATE MOUSSE
with raspberry coulis and orange crumble