



New Year's Eve 2021

Starter Course (select one)

Hamachi Crudo

Calabrian chiles, soy sauce

Poached Egg

Crispy leeks, truffle jus

Citrus Salad

Citrus supremes, champagne vinaigrette, shaved fennel,
pistachio poppyseed crumble

Roasted Prawns

Herb gremolata, lemon, white wine

Second Course

Lobster risotto, hedgehog mushrooms, shaved black
truffle

Third Course

A5 Wagyu tartare, yuzu mayo, sesame crisps

Entrées (select one)

Filet of Beef

Potato mousseline, pearl onions, kale, beef jus

Day Boat Scallops

Coconut red curry broth, mussels, clams, yu choy

Cornish Game Hen

Creamy polenta, crispy brussels sprouts, chicken jus

Mushroom Ravioli

Triple crème, celeriac cream

Sushi Entrée

Choice of nigiri entrée, sashimi entrée or sushi & sashimi
entrée

Dessert (select one)

Budino

Cheesecake baklava

Citrus Posset

*Menu includes 5 courses and 375ML bottle of Veuve Clicquot Champagne for
\$150 per person*