



NEW YEAR'S EVE MENU - R 1650 PER PERSON

AMUSE BOUCHE

Wild Oyster, Champagne Froth, Micro Fennel & Caviar

Appertizers

LANGOUSTINE & CRAB

With A Summer Pea Brûlée & Wild Rocket Shoots

OR

CRISPY CHORIZO & BURRATA ARANCINI

Avocado Aioli & Radish Sprout

OR

ROAST ZUCCHINI TART

White Asparagus, Goats Cheese & Rocket

Sorbet

STRAWBERRY & WATERMELON

Mains

DRY AGED PRIME RIB

With A Black Garlic, Oak Smoked Aubergine Crust, Truffle Jus & Chimichurri

OR

SKIN BURNT RAINBOW TROUT

Risotto, Peas, Sun-dried Tomato & Feta

OR

CRUMBLED FETA RISOTTO

Baby Peas & Sun-dried Tomato

Dessert

DELECTION OF PETIT FOURS

Dark Chocolate Mint Macaroons, White Chocolate, Bourbon Truffles & Milk Chocolate Eclairs