



## NEW YEAR'S EVE MENU

R 1700 PER PERSON

ASSORTMENT OF ARTISAN BREADS & IN-HOUSE BUTTER

*Amuse Bouche*

TEMPURA OYSTER

Raw Norwegian Salmon, Shallot Ginger Dressing & Chives

*Starter*

SCALLOP & TUNA CEVICHE

Orange, Ginger, Fennel & Lime

OR

FOIE GRAS

Apricot, Chamomile & Granola

OR

GOAT CHEESE

Beets, Hazelnuts & Cress

PALATE CLEANSER

*Main*

GRILLED SEA BASS

Beetroot & Citrus Crème Fraîche

OR

BEEF FILLET

White Asparagus, Black Garlic & Bernaise

OR

RISOTTO

Tomato Water, Olive Oil Poach Tomato & Parmesan

*Dessert*

WHITE CHOCOLATE ALMOND PARFAIT

Strawberry, Rubarb & Lemon

OR

PEACH

Raspberry, Merangie & Frangipani

SELECTION OF PETIT FOURS