

New Year's Eve Gala Dinner

31st December 2016

ricci di mare – caviale – topinambour
sea urchin, Oscetra caviar, Jerusalem artichokes



tonno – capesante – Champagne – oro
Bluefin tuna and Hokkaido scallops 'tartare'
Champagne emulsion scented with fresh lemon 'Amalfi', gold flakes



aragosta – pomodori – mentuccia – limone
house-made 'tagliolini', Canadian lobster
marinated tomatoes with mint, lemon



branzino – melanzana – carciofi – broccoli
Japanese sea bass filet, eggplant purée scented with liquorice
sautéed artichokes, purple broccoli

or

manzo – castagna – funghi – romanesco
sous-vide wagyu short ribs marble 8, glazed chestnuts velouté
sautéed blue foot mushrooms, romanesco



vaniglia – castagne – cioccolato
vanilla and rum mousse, chestnut paste, chocolate sponge, marron glacé

398

Includes a glass of Dom Pérignon champagne for countdown & entry to Terrace Lounge for
countdown party

Seating from 8.30pm onwards
Dress code: smart, elegant and chic attire gold or/and black colour themed

All prices are subject to 10% service charge and prevailing government taxes