

New Year's Eve Gala Dinner

31st December 2017 | 9 pm

ricci di mare – cavolfiore – uova di trota

fresh sea urchin, cauliflower cream, trout roe

gamberi – arance rosse – finocchi – caviale

Sicilian red prawns 'tartare', blood orange jelly, fennel purée
Ossetra Russian caviar



astice – pomodori – menta

house-made 'tagliolini', Canadian lobster, marinated tomatoes, fresh mint



branzino – carota – lenticchie – melanzane

wild catch seabass from Brittany, yellow carrot purée, stewed lentil
caramelized baby eggplant

or

manzo – pastinaca – castagne – cime di rapa

sous-vide "Tajima" wagyu beef short rib, parsnip purée, glazed chestnut
sautéed turnip top



cioccolato – lampone – vaniglia

Valrhona Echantillon Dulcey 32% chocolate mousse and raspberry
vanilla meringue

\$450++

By Chef Marco Guccio

includes a glass of **Louis Roederer Cristal** champagne for countdown
& a complimentary access
to Terrace Lounge for countdown party