

## *New Year's Eve Dinner Menu*

### **amuse bouche**

Foie gras, vincotto, kumquat  
'Ottoro', 'ikura', lemon caviar  
Alaska king crab, apple, dill

### **capesante**

'Hokkaido' scallops, porcini mushrooms, winter truffle



### **fagottini**

house-made 'Fagottini', sea urchin sauce, oscietra caviar



### **manzo**

A5 'Ohmi' wagyu beef striploin, oak lettuce, burnt capsicum  
'kampot' pepper



### **dolce**

Espresso, mascarpone, amaretto, Gianduja

### **petit four**

**250**

**(198 early bird, limited seats available)**

*New Year's Eve Sunset Dinner Menu*

5.30 pm to 7 pm

**amuse bouche**

selection of canapes

**capesante**

'Hokkaido' scallops, porcini mushrooms, winter truffle

or

**fagottini**

house-made 'Fagottini', sea urchin sauce, oscietra caviar



**manzo**

'Sanchoku' wagyu beef striploin MBS 6-7  
oak lettuce, burnt capsicum, 'kampot' pepper



**dolce**

Espresso, mascarpone, amaretto, Gianduja

**petit four**

**128**