



NEW YEAR'S EVE MENU

Prawn & Squid Ink Cracker, Greek Cod's Roe Dip, Wakame Seaweed



Cured Hokkaido Scallop, Avocado, Tomato Dressing, Oscietra Caviar



Wild Shellfish Bisque, White Clams, Whipped Cod's Roe, Samphire



Crab With Hand-Rolled Linguine, Hand-Picked Blue Crab, Red Pepper, Garlic, Crispy Shallot



Grilled Turbot, Cured Egg Yolk, Seaweed Butter, Asparagus

or

Beef Ribeye, Porcini Crumble, Creamed Potato, Truffle Madeira Jus

or

Seafood Platter (min 2 to share)

Grilled Lobster & Prawns, Warm Mussels, Soft Shell Crab, Tuna Tartare, Oyster



N **70% Chocolate Mousse**, Coconut Sorbet, Granite & Crumble, Mount Gay Rum

118 per person

N Contains nuts

We serve free flow Nordaq FRESH sparkling/still water. To cover the cost of running this eco-friendly filtration system, we charge a **\$1 contribution per person**. If you do not wish to support this cause, please feel free to let us know.

Prices are subject to 10% service charge & GST.