



## 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

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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.*