



NEW YEAR'S EVE MENU

\$298⁺⁺

AMUSE BOUCHE

Oyster with Ponzu Pearls, Dill Oil

FIRST COURSE

Red Prawn Tartare with Green Apple, Caviar, Myoga, Yuzu

SECOND COURSE

**Butter Poached Lobster with
Lemongrass Champagne Sauce, Caviar**

THIRD COURSE

Roasted Quail with Seaweed Sauce, Ligonberry

FOURTH COURSE

A5 Wagyu with Tamarind Demi-Glace, Black Truffle Gratin

FIFTH COURSE

Gianduja Chocolate with Spiced Hazelnut, Black Sesame



NEW YEAR'S EVE MENU

\$298++

VEGETARIAN

AMUSE BOUCHE

Zucchini Flower Tempura

FIRST COURSE

Amela Tomato with Thai Basil Sorbet

SECOND COURSE

Pumpkin Dumpling with Green Curry

THIRD COURSE

Eggplant with Turmeric Foam

FOURTH COURSE

Wild Mushroom Soba Mai

FIFTH COURSE

**Tropical Mango with Glutinous Rice Tuile,
Coconut Sorbet**