

Spago NYE Secong Seating \$295+++

Amuse Bouche (Tuna Cones, Pommes Souffle)

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"Kaya Toast"

Seared Foie Gras, Pandan-Coconut Jam,
Toasted Brioche, Slow Cooked Egg Yolk,
Foie Gras-Espresso Mousse

Weiser Farm's Baby Beet Salad

Toasted Hazelnuts, Watercress, Citrus,
Goat Cheese, Aged Balsamic

"Chirashi Sushi "

Big Eye Tuna, Uni, Hamachi, Ebi Shrimp,
Tosa Soy & Yuzu Gelée, Grated Wasabi Root

Burrata & Marinated Brussels Sprouts

Prosciutto Di Parma, Wild Rocket, Toasted Almonds,
Grain Mustard-Herb Vinaigrette

Shigoku Oysters on the Half Shell

Half Dozen Oysters, Kalamansi Citrus Ponzu

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Roasted Italian Chestnut Agnolotti

Shaved French Black Truffles, Mascarpone, Parmigiano Reggiano

Risotto "Frutti Di Mare"

Hokkaido Scallop, Lobster, Sweet Shrimp, Calamari,
Saffron-Lobster broth, Parsley

Pan Roasted French Turbot

Matsutake Mushrooms, Sea Beans,
Aonori-Herb Puree, Matsutake-Yuzu Emulsion

Pan Seared Red Snapper "Laksa"

Vietnamese Coriander, Rice Noodles,
Thai Basil, Calamansi, Curried Coconut Broth

"Angry" Live Maine Lobster

Facing Heaven Chilies, Crispy Garlic,
Scallions, Black Bean

Slow Roasted Maple Leaf Farms Duck Breast

Rosemary-Apple Puree, Trumpet Mushrooms,
Butternut Squash, Chestnuts, Natural Jus with Thyme

Holland Milk-Fed Veal Chop

Roasted Cauliflower, Sun Dried Tomatoes,
Bagna Cauda, Caramelized Black Garlic, Natural Jus

Snake River Farms Kobe Beef +15

N.Y. Sirloin with Potato-Bacon Terrine & Bordelaise Sauce,

..Desserts..

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

Chocolate Mille - Feuille

Passion Fruit Cream, Dulcey Ganache,
Chocolate Leaves, Passion Fruit Straciatella Gelato

HAPPY NEW YEAR FROM OUR CULINARY TEAM :

Chefs Josh, Greg, Bao, Ai Li, Dwayne, Lisa, Ammie, Nel and Julius