

Amuse bouche

Brioche, truffle foie gras & spiced sake apple jam

APPETIZER

Tuna tataki

*Sesame seeds crusted tuna | onion salsa |
kizami ponzu sauce | ito togarashi*

or

Beef crispy rice

*Crispy rice cake | wasabi Japanese mayo | menchi beef | jalapeño
lime | chives | coriander*

MAKI

Beef & truffle

*Stir fried beef | cream cheese | avocado |
pickled asparagus | unagi | truffle mayo*

or

Lobster maki

*Lobster tempura | shisho | avocado | cucumber |
red tobiko | chives | tonkatsu mayo*

SNACK

Gyoza

*Gyoza with beef | forest mushrooms | chives |
coriander | napa cabbage | green onion sauce*

or

Wonton

Wonton with prawn | Thai mango salsa | ponzu sauce

MAIN

Black cod

Black cod fish | runner beans | grilled baby broccoli | hajikami | dashi

or

Beef tenderloin

*Grilled USDA Prime tenderloin | celeriac purée | sautéed asparagus |
pickled mustard seeds | sake demi glaze*

VEGETARIAN MENU

Amuse-bouche

Wakame pani puri & mango salsa

APPETIZER

Rice paper rolls

*Smoked tofu | pickled carrots and cucumbers | shisho |
coriander | hoisin peanut butter sauce*

MAKI

Vegetable

*Avocado | cucumber | asparagus | king oyster mushroom |
carrot | nori | balsamic caviar | furikake*

SNACK

Vegetable spring rolls

Vegetable spring roll | sweet chili sauce

MAIN

Capsicum

*Baked bell pepper stuffed with green lentil | sushi rice |
vegetables | thyme | coriander | kimchi sauce*

DESSERTS

White chocolate ingot

*White chocolate mousse | raspberry | white chocolate lemon
Chantilly | Amarena cherries | raspberry jelly*

or

Passion fruit

*Passion fruit | chocolate cake | cocoa sponge |
passion fruit glaze*

Our New Year's Eve menus feature
a complimentary 125ml glass of Champagne for each guest
served at midnight to celebrate the New Year in style!