

NEW YEAR'S EVE

4-Course Set Dinner | \$105++ per pax

Inclusive of complimentary glass of Prosecco

Sol & Ora Bread Service

Brioche 'Parker' Loaf (V)

Black Olive Tapenade | French Pamplie Butter

Amuse-Bouche

Fontina Cheese Arancini with Truffle Aioli (V)

1st Course

Burratina (V)

Heritage Cherry Tomatoes | Basil Sorbet | Figs | Honey Jelly

2nd Course

Lobster & Truffle Risotto

Mascarpone | Dill | Boston Lobster | Fresh Seasonal Truffles

3rd Course

Please Select One

**Wood-Fired W. Black Australian
Wagyu Sirloin MB5**

Crispy Potatoes | Chestnuts | Rocket & Yellow Frisée Salad | Bordelaise Sauce

OR

Pan-Seared Patagonian Toothfish

Ratatouille | Broccolini | Salmon Roe | Tarragon Beurre Blanc

OR

Kinross Lamb Leg Steak

Soft Whipped Potatoes | Asparagus | Fried Kale | Mint Chimichurri

4th Course

Cherry Vanilla

Cherry Compote | Almond Sponge | Vanilla Mousse | Cherry Coulis

• **Kindly take note of the ingredients as they are not interchangeable** •
All prices are subjected to 10% service charge & prevailing government taxes.

NEW YEAR'S EVE
KIDS MENU

\$38++ per pax (Below 12-year-old)
Add-on Dessert \$12++

Sol & Ora Bread Service

Brioche 'Parker' Loaf (V)

Black Olive Tapenade | French Pamplie Butter

Starter

Mushroom Soup

Mains

Please Select One

Fish & Chips

Tempura Fish | Fries | Mixed Greens | Tartare Sauce | Tomato Ketchup | Lemon

OR

Spaghetti Carbonara

Bacon | Cream | Parmesan Cheese | Egg Yolk

OR

Crispy Fried Chicken

Fries | Mixed Greens | Lime Mayonnaise | Tomato Ketchup

Add-on Dessert

Chocolate Sundae Ice Cream

Vanilla Ice Cream | Berries | Hershey Chocolate Sauce