



A SPARKLING MEDITERRANEAN *New Year's Eve*

NEW YEAR'S EVE 4-COURSE MENU
31 DECEMBER, 6PM-10PM | \$105++ PER PAX

SOL & ORA BREAD SERVICE

Brioche Parker Loaf
French Pampille Butter | Walnut & Olive Tapenade

APPETIZER

Cold Angel Hair Pasta
Hokkaido Scallops | Seasonal Truffle | Kelp

SOUP

Atlantic Seafood Velouté
Mussels | Red Sea Prawns | Salmon | Crabmeat | Chardonnay | Chives

MAINS

Please Choose 1

Wood-Fire Beef Tenderloin Au Poivre
Baby Carrots | Enoki Mushroom | Parsnip Purée | Cognac Sauce

OR

Pan-Seared Patagonian Toothfish
Spinach Mushroom Ragout | Salmon Roe | Cilantro Lime Salsa | Amalfi Lemon

OR

Kinross Lamb Leg Steak
Garlic Mashed Potatoes | Haricot Beans | Confit Tomato | Mint Truffle Jus

DESSERT

Portokalopita Warm Orange Pie
Phyllo Dough | Greek Yogurt Gelato | Caramelized Orange Zest | Snow Powder