

Happy New Year!

Join us Tuesday, 31 December 2024, to ring in the New Year!
\$198 per person, reservations from 5:30pm available online

Starter Course

CHICKEN CONSOMME ✨ opt

Braised Daikon, Truffle Potato Dumpling, Périgord Winter Truffle

ENDIVE & GORGONZOLA SALAD 🍷 ✨

Pecan Nut Granola, Cranberry, Pumpkin Seed Vinaigrette

SEARED BLUE FIN TUNA ✨

Aleppo Style Hot Pepper Sauce, Nashi Pear, Wood Sorrel

DUCK LIVER TERRINE ✨

Pickled Cherry, Mâché Salad, Brioche

Mid Course

PUMPKIN & HAZELNUT TART 🍷

El Hanout, Stracciatella, Herb Leaf Salad

CURED OCEAN TROUT ✨

Pickled Cucumber, Ikura Caviar, Sauce Gribiche

GRILLED MAINE LOBSTER ✨

Palermo Pepper, Almond Emulsion, Basil

CONFIT DUCK ✨

Fennel & Herb Slaw, Pomegranate Glaze

Main Course

PORCINI AGNOLOTTI 🍷

Baby Spinach, Parmigiano Reggiano, Périgord Black Winter Truffle

BLACK COD ✨ opt

Crushed Carrot, Escabeche Vegetable, Saffron & Mussel Velouté

IBERICO PORK ✨

Apple & Fennel Purée, Sauerkraut, Barberry Pork Jus

F1 WAGYU TENDERLOIN ✨ opt

Black Pepper Crust, Caramelized Onion Gratin, Sauce Diane

Dessert Course

SICILIAN LEMON TART 🍷

Italian Meringue, Lime Caviar, Mascarpone & Thyme Gelato

DARK CHOCOLATE TORTE 🍷

Caramel Ganache, Peanut Brittle, Banana Gelato

VANILLA RICE PUDDING 🍷 ✨ opt

Lingonberry, Cinnamon Tuile, Caramelized Rice Crispy, Coconut Sorbet

CHESTNUT 'PARIS BREST' 🍷

Choux Pastry, Vanilla Chantilly Cream, Marron Glacé, Almond Gelato (serves two)

To Finish, Artemis Jasmine Bonbons

Lacto-Ovo Vegetarian 🍷 Gluten-Free ✨ opt = Optional

1st seating 5:30pm-6:30pm

2nd seating 8:30pm-9:30pm

First seating guests may enjoy 2.5 hours dining, after which
the table to be returned for the second seating.

Prices exclude prevailing GST & service charge