

NEW YEAR'S EVE MENU

\$95 per person

::PICK 3 ITEMS::

Venison Tartare

black garlic, cured egg yolk, pickled shallot,
mustard seed, herbed potato chips

Warm Mushroom & Pear Salad

roasted winter squash, chestnut miso
supplement: black truffle (\$50) or white truffle (\$75)

Grilled Spot Prawns

celeriac, granny smith apple,
burnt leeks, apple furikake

Crispy Pork Belly

soft scrambled eggs, black pepper gastrique,
snow pea salad, parmesan tuille
supplement: black truffle (\$50) or white truffle (\$75)

Sourdough Tempura

winter vegetables, squash shoyu,
calabrian chile sambal, estate chile togarashi

::PICK 2 ITEMS::

Grilled Scallop

sunchoke, lobster broth,
matre'd hotel butter, banchan

Root Vegetable al Pastor

nixtamal tortillas, radish, escabeche,
white onion, cilantro, hot sauce

Braised Beef Short Rib

bone marrow, honey mustard, crispy beef fat,
potato beignet, spicy herb salad

Steamed Coconut Rice Dumplings

sea bass, smoked shoyu,
coconut tamarind broth, lacto fermented tomato

Smoked Maple Glazed Duck

sprouted wheat berries, pickled citrus,
orange soubise, persimmon, caraway, cumin

::PICK ONE DESSERT PER GUEST::

Hoshigaki Sticky Toffee Pudding

white chocolate pretzel ice cream

Citrus Rice Pudding

soccarat guile, goat milk cajeta, saffron

Braised Parsnip

bourbon caramel, coffee boba, vanilla