NEW YEAR'S EVE

8-course Menu 7,450++
Wine Pairing: 4,250++

50G N25 CAVIAR | SOURDOUGH CRUMPETS 6,250++

COCOLLOS OYSTER | CHAMPAGNE PONZU | N25 CAVIAR

DUXELLE TART | HOLLANDAISE | WINTER TRUFFLE
PRAWN YUM | POMELO | SPICY GAZPACHO
FOIE GRAS | SAUTERNES | PASSIONFRUIT

SOURDOUGH BRIOCHE | SHALLOT BUTTER | ONION ASH

LOBSTER BALLOTINE | DRUNKEN LOBSTER DRESSING |
GINGER | N25 CAVIAR

HAIRY CRAB CHAWANMUSHI | UNI | EGGDROP SOUP

STUFFED TURBOT | "TARTARE SAUCE" | CONFIT LEEKS

BEEF ROSSINI | PERIGORD SAUCE | GRILLED
FOIE GRAS | WINTER TRUFFLE

OR

STUFFED PIGEON | CELERIAC | MADEIRA JUS | WINTER TRUFFLE

WHITE LADY | LYCHEE SORBET | YOGHURT SNOW

75% DARK CHOCOLATE CAKE | SALTED EGG |
MILK ICE CREAM