



# New Year's Eve

COPA DINNER MENU

## ARRIVAL

### Champagne & Oyster Station

yuzu pearls | apple & red chilli salsa  
tomato & red onion salsa

## BREAD

### Japanese Milk Bread

miso spring onion butter

## AMUSE BOUCHE

### Ricotta & English Spinach Tortellini

brown butter | sage | toasted walnuts

## STARTER

### Smoked Salmon & Prawn Terrine

wrapped in cucumber | red cabbage & lime leaf purée  
smoked hazelnuts | oven-dried tomato petals | chive oil | micro greens

## **SORBET**

White Grape Gazpacho Sorbet

## **MAIN COURSE**

**Peppered Gemsbok Loin & Braised Pork Cheek**

buttered parsnips | parsnip purée | parsnip crisps  
nasturtium pesto | braised baby onions | homemade prune chutney

## **DESSERT**

**Flambée Chocolate Dome**

French pastry dark chocolate tart | coffee liqueur mousse  
chocolate ganache | cocoa nib bark

## **FRIANDISE**

Selection of Truffles & Bonbons

*Wishing you a Happy New Year*

**COPA**  
RESTAURANT