NEW YEAR'S EVE

DINNER MENU

WELCOME STATION

Oysters
served with apple and ginger salsa | yuzu pearls
spiced pickled red onion

Smoked Salmon Bagel Puff
served with herbed cream cheese
sesame crunch | caviar

Confit Duck Crepes
served with sesame and plum reduction

Homemade Light Rye
served with homemade creole butter

STARTER

Crayfish Tortellini
crayfish bisque | coconut and fennel foam
lemon and parmesan crisp | micro salad

or

Twice-Baked Three-Cheese Soufflé
arugula cream | poached black cherries
arugula | parmesan crisp

SORBET

Dragon Fruit Palette Cleanser
served with mango pearls

MAINS

Pulled Lamb Roulade
wrapped in caul fat | herb crust
cardamom and carrot purée
sous vide baby carrots | red wine jus
potato fondant

or

Butter-Poached Norwegian Salmon
buttered asparagus
horseradish and fennel emulsion
puff skin | fennel | green apple micro salad

or

Mushroom Symphony
charred king oyster mushroom
truffle cauliflower purée | maxim potato crisp
wild mushroom fricassee
spiced chimichurri | herb oil

DESSERT

Baklava
yoghurt and cardamom parfait
caramelised pistachios | Greek honey