



New Year's Eve

SEVEN COURSE DINNER MENU

ON ARRIVAL

Oysters & Champagne

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

BREAD SERVING

Japanese Milk Bread (V)

Spring onion & miso butter

AMUSE BOUCHE

Crisp Bread (V)

smoked aubergine paté | goats mousse | sunblushed tomatoes
parsley oil

STARTER

Seafood Bouillabaisse

pan seared salmon trout | crayfish tortellini | steamed mussels | chilli oil
roasted baby fennel

Or

Wild Mushroom & Goats Cheese Tortellini (V)

mushroom consommé | wild mushroom fricassée | crisp garlic | chilli oil

SORBET PALATE CLEANSER

Rooibos Mojito Sorbet

MAIN COURSE

Duo of Duck

fynbos roasted duck breast with lavender & honey | confit duck leg cigar
red cabbage purée | almond & sage boulangère potatoes | citrus gelee
macerated blackberries

Or

Cauliflower Journey (VG)

za átar charred cauliflower steak | cauliflower croquette
romesco & truffle purée | roasted asparagus

Or

Grilled Beef Fillet

wild mushroom duxelles pithivier | roasted baby onions | glazed baby carrots
whole grain mustard gravy

Or

Pan-Fried Norwegian Salmon

roasted baby fennel | spring onions | potato & horse radish salad
citrus Buerre Blanc | sundried tomatoes

DESSERT

honey & citrus posset | rose gelee | pistachio Turkish delight
pistachio cookie crumble | vanilla milk sorbet

VG - Vegan | V - Vegetarian

Wishing you a Happy New Year

COPA
RESTAURANT