

New Years Eve

MENU

ARRIVAL

Champagne & oyster station

BREAD | 1ST COURSE

Brazilian cheese rolls | miso dip

AMUSE BOUCHE | 2ND COURSE

Butter poached tiger prawn
lime | ginger custard | Hollandaise
papaya ribbon | prawn butter | salmon roe

STARTER | 3RD COURSE

Double baked 3 cheese souffle
gruyere | reggiano parmesan | cured hens egg
spinach & ricotta cream | port glazed pearl onion

SORBET | 4TH COURSE

tomato & watermelon granita
with frozen olive oil shards

MAIN COURSE | 5TH COURSE

French trimmed lamb rack
leek & onion puree | boulangère potato
smoked vine tomato | buttered asparagus
olive jus | basil crisp | basil oil

Or

Pan-fried line fish

butter poached crayfish tail | crayfish tortellini
crayfish & morel mushroom bisque
steamed green beans | sliced pickled radish

DESSERT BUFFET

Chocolate fountain

fresh strawberries | fruit skewers
churros | marshmallow sticks

Doughnut wall

black glaze | gold powder & sprinkles

S'mores cupcakes

Brownies

choc chip cookie layer | oreo layer | brownie layer

Black & gold cake pops

chocolate & vanilla

Croquembouche

Éclair fillings

citrus creme | raspberry rose

Baked lemon cheesecake

with black & gold candy | caramel popcorn

Sundaes

white chocolate amarula mousse
vanilla cake | shortbread

dark chocolate mousse | dark chocolate cake
dark chocolate ganache

COPA
RESTAURANT