



NEW YEAR'S EVE

menu

2025.12.31



ARRIVAL

Freshly Shucked Oysters & Bubbles

Yuzu pearls | green apple & chilli salsa
mango | cucumber & sesame

BREAD

Beetroot Bread, Dill Kitka

garlic & herb whipped butter | sea salt

STARTER

Twice-baked Cheese Soufflé

saffron mornay sauce | soy onion shells
wild rocket pesto | herbed pumpkin seed crumble

SORBET

Mango & Yuzu

MAINS

Duo of Beef

herb-crusted beef fillet medallion | braised osso buco croquette
roasted bone marrow | vanilla & pumpkin purée
fondant potato | port reduction

Salmon en Croûte

spinach | charred tenderstem broccoli | rouille
puffed skin | West Coast steamed mussels

Duo of Mushroom

char-grilled king oyster mushroom | morel mushroom & halloumi vol-au-vent
tempura onion & microgreen salad | truffle cauliflower purée | chimichurri

DESSERT

Classic French Apple Tart

frangipane | salted caramel | chantilly cream
apple sorbet | apple & lime gel

*Wishing you a
Happy New Year*

COPA
RESTAURANT