

S • E • N • J • A

New Year's Eve Set Menu

RM 250⁺⁺ per person

Starter

Chef's Amuse-bouche

Trota & Ostrica Affumicate

*Warm Smoked Petunia Trout and Irish Oyster with Arenka Caviar
Dill Crème-Fraiche and Sour Potato Confit*

Middle Course

Caramelle Di Aragosta

Homemade Lobster "Candy" Ravioli on Saffron Lobster Consommé

Main Course

Merluzzo Arrosto

*Miso & Sesame Crusted Roasted Black Cod Fish with
Butter-poached Asparagus and Citrus Sauce*

or

Filetto Nuovo Antico

Interpretation of Wellington's Beef Tenderloin with Rich Truffle-port Sauce

Dessert

Perfetto Al Torroncino

Honey-almonds Praline Parfait with Warm Dark Chocolate Sauce

Friandise and Bon-bons

Coffee or Tea