

NEW YEAR'S DINNER

Menu 2025



AMUSE BOUCHE

OYSTER IRISH SUPREME N²

with ginger oil & Moscow Mule foam

or

LETTUCE HEART²

with salicorn Bagna Cauda, Dashi powder & mushroom X.O sauce

SMALLS

POTATO MILLEFEUILLE^{1, 2} (on request)

with black truffle & Sarawak pepper & cheese fondue 21

GRILLED SCALLOPS

with lemon panko, Lardo di Colonnata & saffron Beurre Blanc 23

DRY AGED ROAST BEEF

with smoked eel cream, capers powder,
puffed potatoes skin & fish demiglace 19

MAINS

BEETROOT RISOTTO^{1, 2} (on request)

with candied citrus, roasted walnuts, mint oil & Roquefort cheese sauce 23

POACHED MONKFISH

with Guanciale, black lime, vanilla oil & Lobster Sauce 39

LAMB CHOPS SCHNITZEL

with preserved lemon & rosemary Aioli 36

SWEETS

BARET KRAPFEN

Yuzu Chantilly 12

LIMONCELLO SORBET

with salted almonds crumble, extra virgin olive oil 10