

THE NEW YEAR'S EVE MENU

Served 30th December 2024 to 5th January 2025
(Make your menu 5 Courses by removing 2 dishes from the box)

30 GRAMMI DI CAVIALE OSCIETRA – CAPELLI D'ANGELO FREDDI
30 gr Tin of Oscietra Caviar – Cold Angel Hair with Snow Crab Meat–
Blinis with Condiments – Marinated Hokkaido Scallop with Yuzu Pink Pepper
(supplement \$58)

NV Pol Roger Brut Reserve, France – Pinot Meunier, Pinot Noir & Champagne Grapes

CARPACCIO DI MANZO

Kagoshima Wagyu Beef Tartare – Bafun Sea Urchin
2021 Amorino Cerasuolo D'Abruzzo Castorani – Montepulciano Grape

TARTARE DI GAMBERI – RICCI DI MARE

Red Shrimp Tartare – Burrata Cheese – Yuzu Apple
NV Pol Roger Brut Reserve, France – Pinot Meunier, Pinot Noir & Chardonnay Grapes

ANATRA

Seared Duck Liver – Berries – Port Wine Jus – Poached Pear
2021 Lugana Orestilla Montonale, Lombardia – Turbiana Grape

TAJARIN – TARTUFO BIANCO

Thin Homemade Noodles – Parmesan Cheese Sauce – Alba White Truffle
2019 Barbaresco Vanotu Pelissero, Piemonte– Nebbiolo Grape

MERLUZZO

Dill Crusted Patagonian Cod – Brussels Sprouts – Saffron Orange Sauce
2019 Trebbiano Riserva Castorani, Abruzzo – Trebbiano Grape

or

CERVO

Roasted N.Z Venison Loin – Chestnuts – Chocolate Sauce – Black Berries
2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape

or

MANZO

Premium Tochigi Wagyu A5 – Morel Mushrooms (supplement \$58)
2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape

DOLCE

Chestnut Cognac – Chocolate – Coconut Cream Cheesecake
Jarno Passito Castorani, Abruzzo – Pecorino Grape

6 Course Menu 258++ | Wine Pairing with 6 glasses of wine, add 108++

5 Course Menu 218++ | Wine Pairing with 5 glasses of wine, add 98++