



Six Courses New Year's Eve Set Dinner

31 December 2025

\$198++ per adult

(Inclusive of free-flow soft drinks)

CANAPE

Crostatina con Uova e Tartufo Bianco

Tartlets Scrambled Egg Mayo White Truffle

(D, E, G, V)

ANTIPASTO

Tartare di Salmone, Osetra Caviar, Burrata Mousse, Cetriolo Dressing

Burrata Mousse, Cucumber Dressing, Ostrea Caviar, Salmon Tartare

(D, SE)

PRIMO

Orecchiette Gambero Rosso e Bottarga

Orecchiette Pasta, Mazara Red Prawns, Roasted Cherry Tomato, Lemon, Bottarga

(A, G, SE, SH)

SECONDO DI MARE

Filetto di Merluzzo a Bassa Temperatura, Purea di Barbabietola, Dressin di Agrumo

Black Cod Fish Sous Vide, Beetroot Puree, Citrus Dressing

(SE)

SECONDO DI TERRA

Filetto di Wagyu e La Sua Salsa, Fois Gras, Patate Affumicate

Wagyu Beef Tenderloin, Fois Gras, Beef Jus, Smoked Smashed Potato

(A, D, G)

DESSERT

Tortino al Cioccolato Con Sorbetto al Lampone

Dark Chocolate Lava Cake, Raspberry Sorbet, Hazelnut Crumble

(D, E, G, N)

[A] Alcohol [G] Gluten [D] Dairy [E] Eggs [N] Nuts [P] Pork [S] Soya [T] Tree Nuts [SE] Seafood [SH] Shellfish [V] Vegetarian

Prices are subject to 10% service charge and prevailing government taxes.