

# New Year's Eve £119

Includes a glass of Pommery Champagne on arrival

## Starters

### Tuna Ahi Poke

Fresh ahi tuna and avocado, served with crispy taro chip, signature soy and sesame dressing

### Roast Bell Pepper and San Marzano

#### Tomato Soup

Blended roasted tomatoes, bell peppers and rosemary roasted to a semi caramelised stage

### Beef Cho Cho

Rare beef skewers served with a soy-sake glazed and finished at the table on a flaming hibachi

### BBQ Spare Ribs

Original 1972 recipe, fork-tender, signature BBQ glazed, slow cooked in a charcoal oven

### Eden Salad

Butter lettuce hearts, goat cheese croutons, green apple, raspberry spice cashew, tossed in vanilla vinaigrette

## Main Courses

### Indonesian Rack of Lamb

Marinated lamb served with spicy Singapore noodles, hot peach, mango chutney and peanut butter sauce

### Fillet of Beef with Morel Cream

Fillet of beef cooked in our charcoal oven with roasted chestnuts, fondant potatoes, butter spinach, morels and brandy cream

### Peppered Monkfish Loin

Roasted monkfish, wok fried Chinese vegetables, crispy pok choi, herb emulsion

### Wild Mushroom Risotto

Sauté mixed wild mushroom risotto with parmesan crisp and truffle oil

## Daiquiri Sorbet

A little something to enjoy between starter and main course

## Desserts

### Signature Mai Tai Crème Brulee

Creamy dessert flavoured with our original Mai Tai syrup

### Melting Chocolate Lava Cake

Served with liquid ganache and crème Chantilly

### BBQ Pineapple

Served with vanilla ice cream and chilli compote

### Pokulu Bowl

Trio of sorbet with brunoises of pineapple mango and ginger beer

## A la carte menu also available

(minimum one main course per person must be ordered)

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask for the Manager. Our prices include VAT and are all in GBP. An optional 12.5% Service charge will be added to your bill.