

NEW YEAR'S EVE

STARTERS

SPICED TUNA CARPACCIO

Avocado Mousse, Wasabi Crème Fraîche

STEAMED VEGETABLE GYOZA (VV)

Smoked Garlic Dashi Broth

CRISPY SHREDDED DUCK SALAD

Sour Raspberry & Sesame Dressing

ROASTED ONION & WILD MUSHROOM TART (V)

Asparagus and Yuzu Hollandaise

MAINS

28 DAY AGED CHARGRILLED ENGLISH FILLET OF BEEF

Baby Carrots, Tenderstem Broccoli, Potato Pakora, Carrot & Ginger Purée

ROAST DUCK BREAST

Asian Greens, Butter-Roasted Potato Rose, Spiced Plum Purée

SEARED FILLET OF SEA TROUT

Bok Choi, Sweet Potato Fondant, Mango & Ginger

SAFFRON ONIGIRI WITH KING OYSTER MUSHROOM

Asparagus, Artichoke, Pumpkin Curry

DESSERTS

POMEGRANATE & PISTACHIO CHEESECAKE

Fresh Strawberries

WARM CHOCOLATE TART

Poached Cherries, Vanilla Ice Cream

COCONUT PANNA COTTA (VV)

Exotic Fruits, Mango Sorbet

(V) Vegetarian (VV) Vegan