



MENU

NEW YEARS EVE

AMUSE-BOUCHE

Golden Almas Caviar, Smoked Crème Fraîche, Cocktail Blini, Chive

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SCOTTISH LOBSTER CARPACCIO

Baerii Caviar, Charred Blood Orange & Chilli Dressing, Winter Kale

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A5 WAGYU NIGIRI

Finger Lime, Wasabi, Soy-Citrus Sauce

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HAND DIVED SCALLOP & RAZOR CLAM

Salty Finger, Samphire, Crispy Shallot, Ponzu-Butter Sauce

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FALLOW DEER LOIN

White Alba Truffle, Seared Duck Liver, Porcini Mushroom, Celeriac Purée, Cranberry
Blood Orange & Red Wine Reduction

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NEGRONI VERINE

Silky Vanilla Pannacotta, Bittersweet Campari Crémeux
Blood Orange Jelly, Citrus Negroni Pearl

