



New Year's Eve Menu

AMUSE BOUCHE

Goat Cheese Crostini

Crisp crostini topped with creamy goat cheese, fig jam, and crushed pistachios

STARTERS

Seared Foie Gras

Seared foie gras served with brioche toast and apple chutney

or

Prawn & Avocado Cocktail

Prawn and avocado cocktail with a zesty Marie Rose sauce

SOUP

Creamy Mushroom & Truffle Soup

A rich, velvety mushroom soup infused with truffle essence

MAIN COURSES

Slow-Braised Lamb Shank

Tender lamb shank in a red wine and rosemary jus, served with creamy mashed potatoes and a sprig of fresh rosemary.

or

Pan-Seared Salmon

Pan-seared salmon with a miso glaze, served on a bed of forbidden rice with sautéed baby bok choy

DESSERT BUFFET

Vanilla Bean Panna Cotta

Mini individual vanilla bean panna cotta with a silky, creamy finish

Mango Mousse

Light and airy mango mousse topped with fresh mango brunoise

Mini Black Forest Cake

Rich chocolate sponge layered with cherry cream and finished with chocolate shavings

Champagne & Berry Mousse

Champagne and berry mousse topped with fresh seasonal berries

Mini Éclairs

Delicate mini éclairs filled with vanilla cream and finished with crushed pistachios

