

New Year's Eve menu

31 December 2025 | Wednesday

\$488 per person

Artisan Breads | Bordier Butter

AMUSE BOUCHE

Caviar & Hamachi

*Cured Yellowtail Fish Loin | Kaluga Queen Caviar
Yuzu Ponzu | Pickles | Sicilian Pistachio*

Artichoke & Truffle

French Artichoke Volute | Périgord Truffles | Arlettes Biscuit | Chestnut

Sea Urchin

Uni From Japan | Yellow Chicken | Fish Roe | Perilla

Suckling Pig

Slow Roasted | Poached Pear | Preserved Plum

Blue Lobster

*Brittany Blue Lobster Tail | Flamed with Grand Marine | Swiss Chard
| Vanilla Orange Sauce*

Wagyu Beef

Australian Wagyu Beef Sirloin MB7 | Butternut | Black Garlic | Java Long Pepper

PRÉ DESSERT

Cream Caramel

*Mango | Mandarin Compote | Yuzu Curd
Apricot Gel | Mascarpone Chantilly Cream*

Petits Fours

All prices are subject to a 10% service charge and 9% GST



Special Offer

Caviar Tasting Platter
@ \$188



Kaluga Queen Caviar (50g)
Warm Blinis | Chives | Sour Cream | Grated Eggs | Shallots



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