

# THE kno|ls

## New Year Eve

5-COURSE DINNER MENU

31 December 2021

\$188<sup>++</sup> per person | includes a glass of Champagne

### ROASTED CHESTNUT VELOUTÉ

smoked Iberico pork, quail egg, crispy Parma ham

### BLUE FIN TUNA BELLY "NOODLE"

N.25 kaluga caviar, pickled kumquat, shoyu sauce,  
espelette chili, fresh avocado, roasted sesame

### MAINE LOBSTER AND DUCK FOIE GRAS

open face ravioli, winter black truffle, chanterelle ragout,  
spinach, noisette sage butter, mixed cress

### GRILLED MIYAZAKI A5 WAGYU BEEF STRIPLOIN

saffron potato fondant, roasted winter vegetables, red wine sauce

OR

### PAN SEARED WILD TURBOT

Japanese ikura, cuttlefish, mixed vegetables casserole,  
potato vapeur, Champagne sauce

### 24K CHOCOLATE TEXTURED CAKE

extra virgin olive oil chocolate cake, milk chocolate feuilletine,  
tonka bean white chocolate namelaka, yuzu ice cream



Dairy



Contains Nuts



Shellfish



Contains Pork



Contains Alcohol

All prices are subject to 10% service charge and 7% GST. | Please inform our restaurant staff of any food allergies or restrictions that you may have.

Capella Singapore supports sustainable products and uses them for the preparation of this menu