

New Year Eve Dinner

Available 31 December only

Course 1

CURED KING SALMON

House cured salmon with beetroot & Gin

or

FRENCH FINE DE CLAIRE OYSTERS

Freshly Shucked Oysters with Raspberry Vinaigrette

Course 2

OVEN-BAKED BEEF MARROW

With Guérande sea salt and baguette

or

"OPERA" FOIE GRAS

Pressed Foie Gras, Port Wine Jelly, Raspberry Gel, Baguette

Salad Course

GARDEN GREEN SALAD

Mix green salad with mustard vinaigrette dressing with walnuts

Main Course

TRIMMED ENTRECÔTE STEAK

Our Crown Jewel. The famous Entrecôte steak, with our legendary secret sauce generously poured over tender sliced steak. Accompanied with golden French fries

Dessert

PROFITEROLES DE "L'ENTRECÔTE"

Vanilla bean ice cream profiteroles with hot chocolate sauce

\$128.00

