



new year's eve tasting menu

\$240/guest
wine pairings to be determined

snacks

seed cracker, miso squash
hokkaido scallop, cauliflower

1st course

sunchoke & truffle, smoked duck breast, charred leek, herb dressing

2nd course

mushroom tartlet, celeriac, red onion jam, mustard seed

3rd course

monkfish wellington, side stripe shrimp mousse, parsley crêpe, velouté

palate cleanser

pear sorbet & chartreuse

4th course

bradner farms striploin & lobster, fondant potato, fermented squash, hen of the woods

add-ons

lobster tail
21

seared foie gras
21

white alba truffle
40/gram

burgundy truffle
20/gram

seared scallops
19

5th course

saffron crème brûlée, crispy pine nut, pistachio & praline ice cream

mignardises

winter truffle bonbon, crispy rice bar, blood orange pâte de fruit