



# FESTIVE MENU

MAKE MOMENTS MATTER  
THIS CHRISTMAS



# NEW YEAR'S EVE DINNER



## (SEATED EVENT MENU)

### TO START

Unagi kabayaki and shake salmon nigiri with wakame seaweed salad



### SOUP

Tom kha kai  
Chicken galangal, mushroom and coconut soup



### TO FOLLOW

Crispy aromatic duck served with pancakes,  
cucumber, leeks and hoisin sauce



### MAIN COURSE

Prawns, scallops and calamari, jumped in wok in a light oyster and ginger sauce

Malaysian rendang chicken curry simmered in coconut milk,  
galangal, pandan leaves, garlic, turmeric root and fresh chillies

Chinese style beef with black bean fermented sauce

Jasmin steamed aromatic rice

Chow mein noodles tossed with vegetables and tofu



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## **DESSERT**

Tapioca and young coconut pudding served with deep fried banana, salted caramel and jackfruit sorbet

**Green tea and petit fours**

**ADULTS: €100.00**

**Including ½ bottle of Gavi di Gavi or ½ Chianti  
and ½ still or sparkling fine dining water**

**Starting from 19:00HRS | Complimentary parking, subject to availability**