



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



NEW YEAR'S EVE DINNER



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 or ½ Chianti wine
and ½ still or sparkling fine dining water**

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