

New Year's Eve Gala Dinner



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 tossed in a 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

Dessert

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

Green tea and petit fours

Adults: €100 per person

Including a half bottle of Gavi di Gavi or Chianti wine, and a half bottle of still or sparkling fine dining water

Complimentary parking, subject to availability

