



NEW YEAR'S EVE MENU

125 PER PERSON

Welcome arrival cocktail

SHARING FOR TABLE

YELLOWTAIL SASHIMI I BLACK TRUFFLE SALAD
SEARED WAGYU BEEF I BARBEQUE GLAZED MAKI ROLL
PRAWN TEMPURA LIME & CORIANDER DIP

CHOOSE ONE OF THE BELOW FOR YOUR MAIN
BLACK COD I MISO
SALT & PEPPER BEEF FILLET WITH LIME 190GM 6.50Z

CLAYPOT LOBSTER & TAMARIND CURRY

WOK FRIED KING OYSTER & SHITAKE MUSHROOM FRIED RICE I WINTER TRUFFLE & GOLD

FOR THE TABLE

CUCUMBER PEANUT & CORIANDER SALAD | CHILLI SESAME & LIME STEAMED BROCCOLI | TOASTED SESAME DRESSING

CHOICE OF DESSERT

GREEN LANTERN
WHITE CHOCOLATE & YUZU CHEESECAKE RASPBERRY & CHOCOLATE PEARLS I MANGO SAUCE

DOUGHNUTS

WARM PASSION FRUIT & COCONUT DOUGHNUTS WITH YOGHURT DIPPING SAUCE

MOCHI

3 ICE CREAM BALLS I SELECTION OF FLAVOURS

T&Cs: Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.

A discretionary optional service charge of 13.5% will be added to your bill.