NYE 5 COURSE

BODA

AMUSE BOUCHE

MARKET OYSTER | Cucumber, granita
SCALLOP | Kumara puree, romesco
LAMB SHOULDER | Confit carrot, baek kimchi
BEEF CHEEK CROQUETTE | Crispy eggplant, Sichuan chili caramel, cashew butter

WINE PAIRING | NV Deutz Prestige — Marlborough, New Zealand

ENTRÉE

MEDALLION LOBSTER I Cauliflower, pickled pear, brown butter, gim

WINE PAIRING | Cave de Lugny Mâcon-Villages Chardonnay — Burgundy, France

MAIN

WAGYU SIRLOIN MBS7+ I Cherry gochujung Jus, baby courgette, gim potato pave
BANCHAN I White kimchi salad I Kimchi olive I Charred eggplant

WINE PAIRING | Alpine Rift Pinot Noir — Central Otago, New Zealand

PALATE CLEANSER

MOVENPICK LEMON & LIME SOBET I apple gel

DESSERT

BLACK SESAME OPERA I Black sesame spongue, chocolate granche, vanilla cream, coffee syrup, miso caramel

To finish- A glass of Champagne served while enjoying the fireworks

*Please let our team know if you have any food allergies or special dietary needs as some of our dishes may contain traces of gluten and nuts.

NAG = Not Added Gluten| DF = Dairy Free | V = Vegetarian | SF = Seafood Free | GFA = Gluten Free Available on request.
PB = Plant Based | PBA = Plant Based Available on request