

NEW YEAR'S EVE 2023

EIGHT COURSE DEGUSTATION MENU

with glass of NV Louis Roederer Champagne on arrival

FOR THE TABLE

HANDMADE CIABATTA BREAD

Oscietra caviar butter

ONE

RED EMPEROR SNAPPER CARPACCIO

Roasted tomato water, white peach & lemon thyme granita

TWO

TRIO OF CRUSTACEA

Rock lobster ravioli, hibachi grilled prawn, roasted crab bisque

THREE

ASPARAGUS & PRESERVED BLACK TRUFFLE TART

Porcini mushroom, artichoke & onion jam, 24-month aged Comté

FOUR

NORI WRAPPED AQUINA MURRAY COD

White miso glazed Japanese turnip, bonito & kombu broth

FIVE

DRY AGED RARE BREED DUCK BREAST

Poached blackberries & treacle, celeriac & rolled black cabbage

SIX

CHARCOAL GRILLED F1 BLACK OPAL WAGYU 9+

Black garlic glazed shallot, scorched king oyster mushroom

SEVEN

NITRO PASSIONFRUIT & WHITE CHOCOLATE PUDDING

Citrus sugar crust, frozen passionfruit, fresh mango

EIGHT

DARK CHOCOLATE & CHERRY CORAL

Aerated Valrhona 70% dark chocolate cream, black cherry sorbet

#obardiningnye

We care about your dietary needs, please notify staff of any food allergies.