

NEW YEAR'S EVE 2025

EIGHT COURSE DEGUSTATION MENU

with a glass of Louis Roederer Blanc de Blancs 2016 or Louis Roederer Rosé 2016 on arrival

FOR THE TABLE

WARM ARTISAN SOURDOUGH BREAD

Oscietra caviar butter

ONE

YELLOWFIN TUNA IN TWO STYLES

White soy tofu, shiitake, mirin, yuzu sesame

TWO

PRESSED QUAIL, FOIE GRAS & PISTACHIO TERRINE

Caramelised stone fruit, rhubarb vinegar, pistachio brioche

THREE

PAN ROASTED CORAL TROUT

Coal kissed gem lettuce, abalone & beach herbs

FOUR

SPANNER CRAB TORTELLINI & LOBSTER BISQUE

Asparagus, zucchini flowers, spanner crab crumpet

FIVE

CRISPY SKINNED DRY AGED DUCK BREAST

Salt crusted fennel, poached cherries, picked caper leaf

SIX

BLACK OPAL WAGYU TENDERLOIN 9+

Roasted mushroom, black garlic & caramelised onion tart

SEVEN

ICED COCONUT & MANGO PEARLS

Coconut & kaffir lime sorbet, fresh mango, mango jelly

EIGHT

VALRHONA DARK CHOCOLATE HONEYCOMB

Manjari 64% cocoa mousse, gold honeycomb rocks, passionfruit cream

— #obardiningnye —

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