



NEW YEAR'S EVE BRUNCH

OYSTERS R S
TRUFFLE SAUCE

Starters SHARING

BURRATA D G N V
TOMATO, BASIL PESTO, KALAMATA, GOLD

BIRRIA CROQUETTES C D E G MU SU
SWEET PAPRIKA AIOLI, CARAMELIZED LIME

LOBSTER & CAVIAR D F R S SU
SWEET CORN, CHIVES, PICKLED BEETROOT

WAGYU CARPACCIO D E MU SU
TRUFFLE MAYO, BLACK TRUFFLE, PARMESAN,
WILD ROCKET

Mains SHARING

HOMEMADE GNOCCHI D E G N V
TOMATO SAUCE, MASCARPONE, BASIL,
PARMESAN

GRILLED SEA BASS D F SU
ROASTED PEPPER SAUCE, BABY POTATOES,
CHIMICHURRI

RED PRAWNS D G S SU
TRUFFLE PASTE, FONDANT POTATO

WAGYU STRIPLOIN C D
BLUE CHEESE BUTTER, BRAISED SHALLOT,
RED WINE JUS

Desserts SHARING

ROASTED PINEAPPLE D E G
OAT CRUMBLE, MINT CREAM, COCONUT ICE
CREAM

LEMON PIE D E G V
MERINGUE, SABLÉ TART

DISHES ARE PREPARED IN A KITCHEN THAT HANDLES NUTS SHELLFISH & DAIRY.
DISHES INDICATED WITH C CELERY, D DAIRY, E EGG, F FISH, G GLUTEN, L LUPIN, MU MUSTARD,
N NUTS, R RAW, S SHELLFISH, SE SESAME, SO SOYBEAN, SU SULPHITES, V VEGETARIAN



NEW YEAR'S EVE BRUNCH

Water

EIRA STILL WATER / EIRA SPARKLING WATER

Cocktails

DAIQUIRI (SEASONAL FLAVORS)

RUM, LIME JUICE, SIMPLE SYRUP

COSMOPOLITAN

VODKA, COINTREAU, CRANBERRY, LIME JUICE

Wines

WHITE / RED / ROSÉ

Sparkling

DA LUCA, PROSECCO DOC, VENETO, IT
DA LUCA, PROSECCO ROSÉ, VENETO, IT

Spirits

VODKA / GIN / RUM / WHISKY

Beer

PERONI

Soft Drinks

COCA-COLA / COKE ZERO / SPRITE / SPRITE LIGHT / GINGER ALE / TONIC WATER

Juices

APPLE / CRANBERRY / ORANGE / PINEAPPLE / TOMATO / PINK GRAPEFRUIT

DISHES ARE PREPARED IN A KITCHEN THAT HANDLES NUTS SHELLFISH & DAIRY.
DISHES INDICATED WITH **C** CELERY, **D** DAIRY, **E** EGG, **F** FISH, **G** GLUTEN, **L** LUPIN, **MU** MUSTARD,
N NUTS, **R** RAW, **S** SHELLFISH, **SE** SESAME, **SO** SOYBEAN, **SU** SULPHITES, **V** VEGETARIAN