

New Year's Eve Menu

SHARING STYLE

ON ARRIVAL

OYSTERS F, G, R, S, SO
Ponzu, ikura

EDAMAME SO, V
Truffle

STARTERS

PREMIUM NIGIRI E, F, G, R, SO
Asparagus, salmon, tuna, wagyu and truffle

SCALLOPS & CAVIAR D, F, S, SE, SO
Ginger miso butter, togarashi

CHICKEN & SHRIMP WONTON E, G, S, SO
Shiitake, spice blend sauce

TENDERLOIN TATAKI E, G, SE, SO
Cured egg yolk, tanuki flake, truffle mayo

MAINS

TRUFFLE STIR-FRIED NOODLES G, SO, V
Long beans, aubergine, king oyster, black vinegar

TIGER PRAWNS D, S, SE, SO
Creamy sambal sauce

SEARED RED SNAPPER F, SE, SO
Tomato dashi foam, lemongrass

WAGYU TENDERLOIN F, G, SO
Shiitake, mirin, hondashi

SIDE DISHES

GRILLED ASPARAGUS SE, V
STIR-FRIED FENNEL D
TRUFFLE FRIED RICE E, SO

DESSERTS

PEACH PARFAIT D, E, G, N
Ginger, walnut, vanilla

JASMINE & WHITE CHOCOLATE MOUSSE D, E, G
Crèmeux, green apple

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

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.
Please notify your server if you have any known food allergies or intolerances. Dishes are prepared in a kitchen that handles nuts, shellfish & dairy.

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COCKTAILS*

MANGO LUST

Vodka, mango juice, ginger, strawberry, lemon juice

ASIAN BAY

Gin, sake, grapefruit juice, ginger, lime

CUBA LIBRE

Rum, lime juice, Coca-Cola

WINES*

WHITE / RED / ROSÉ

CHAMPAGNE**

LAURENT PERRIER, LA CUVÉE BRUT, NV

SPIRITS*

VODKA, RUM, GIN, WHISKY

BEER*

ASAHI

SOFT DRINKS

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

JUICES

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

*House Package

***Champagne Package