



# NEW YEAR'S EVE MENU

R950 PER PERSON

## - Amouse Bouche -

Tuna Tataki

Horseradish mayo, citrus soy dressing, crispy ginger & micro cress

## - Starter -

Salt & Pepper Squid

Cardamom curry mayo, pickled green mango & nori powder

OR

Tare Glazed Chicken Thighs

Asian chimichuri & julienned green apple

OR

Grilled Asparagus

Miso butter, lemon & truffle foa

## - Main -

Kombu-Cured Salmon Fillet

Compressed cucumber, tapioca, dill, sake & yuzu kosho

OR

Beef Fillet

Miso green veg, asian slaw, parsnip crisps & porcini soy jus

OR

Miso Roasted Butternut

False lasagne, black bean and tomato salsa & parmesan crème

## - Palate Cleanser -

Yuzu

Cucumber & black pepper granita

## - Dessert -

Coconut Panna Cotta

Sesame tuille, caramelised banana purée & coconut shavings

OR

Japanese Cotton Cheese Cake

Lemon curd & blueberry

## - Petit Fours -

Green Tea Marshmallows

Mini Tonka Bean Donuts

Soy And Sesame Peanut Brittle