



New Year's Eve Dinner

1st Seating | 5:30pm – 7:30-pm

Amuse Bouche



Crudo di Capesante

Hokkaido Scallops Tartare, Passion Fruit, Mango, Salmon Roe



Tajarin all'Aragosta

Homemade Tagliolini, Boston Lobster, Sicilian Red Pesto



Filetto di Manzo alla Piemontese

150 days Grass-fed Beef Tenderloin, Black Truffle, Bagna Cauda Sunchoke Purée

OR

Dentice in Guazzetto

Pan-seared Red Snapper, Saffron Broth, Mussels, Romanesco



Montebianco

Chestnut Parfait, 72% Dark Chocolate Cream, Italian Meringue Mascarpone Foam



Coffee or Tea

\$98++

Price is subjected to 10% service charge and prevailing government taxes