



New Year's Eve Dinner

2nd Seating | 8:30pm onwards

Amuse Bouche



Crudo di Capesante

Hokkaido Scallops Tartare, Passion Fruit, Mango, Salmon Roe



Uovo al Tartufo

Sous-Vide Egg, Porcini Mushrooms, Alba White Truffle, Sweet Corn Foam



Tajarin all'Aragosta

Homemade Tagliolini, Boston Lobster, Sicilian Red Pesto



Polpo Affumicato

Pan Seared Smoked Octopus, Celeriac Puree, Capsicum Spicy Sauce



Duo di Quaglia

Brined Quail Breast, Confit Quail Leg, Saffron Fregola, Borettane Baby Onions



Monte Bianco

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



Coffee or Tea

\$238++

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