

NEW YEAR'S EVE



From 19:30 - 01:00

INDIVIDUAL PLATING (195€/PAX)

Amuse Bouche

Slow Cooked Lobster Tail, Tangy Red Chilli Dressing with Avocado

Salsa and Caviar

Hand Cut Wagyu Beef Tartar, Crunchy Apple, Ponzu Dashi Sauce

Sushi Selection

Kale Salad with Duck Confit, Goma Truffle Dressing and Fresh

Raspberries

Lightly Smoked Chilean Seabass, Creamy Seasonal Mushroom Dashi

Sauce

Japanese Wagyu Beef Grade A5, with Yakiniku Sauce

Goma Chocolate Passion Mousse

Charles Heidsieck Réserve (one bottle per 2 pax)

Champagne, France (Chardonnay, Pinot Noir y Pinot Meunier)

Without drinks (155€/PAX)

