


FESTIVE FOUR






NEW YEAR'S EVE
DINNER MENU

APPETISER

Oyster Texture   


served with calamansi vinaigrette,
bumbu ireng aioli, rosella relish

SOUP

Porcini Cream   

king oyster confit, crème fraîche




MAIN

Angus Beef 

200 days grain-fed black angus
short ribs, crushed potato, red wine jus,
baby zucchini

DESSERT


Dark Chocolate


Fondant   


almond tuile, vanilla gelato


BEVERAGE


freshly brewed tea and espresso-based
coffee selections

 vegetarian

 gluten free

 contains seafood

 contains nut

 contains dairy