

NEW YEARS EVE MENU

B R E A D & B U T T E R

A M U S E - B O U C H E

E N T R É E

Stuffed Tuna & Calamari

Spinach broth, mango salsa, chili oil

P A I R I N G

Albaluna Prosecco, Italy

M A I N C O U R S E

Pesmol Fish

Cod, prawn farce, pea soubise, coconut basil sauce, burnt leek

P A I R I N G

JJ. McWilliam Chardonnay, Australia

Braised Beef

Beef in coconut turmeric broth, pak choy, pickled chili,
shimeji mushrooms

P A I R I N G

Estimulo Malbec, Argentina

D E S S E R T

Meli Melo

Torch meringue, tropical fruit, sorbet, almond

P A I R I N G

Dr. Zenzen Spätlese Riesling, Germany

NEW YEARS EVE VEGETARIAN MENU

B R E A D & B U T T E R

A M U S E - B O U C H E

E N T R É E

Tofu Dumpling

Tofu mousse, dabu dabu, pickled papaya, belimbing
wuluh, turmeric broth

P A I R I N G

Albaluna Prosecco, Italy

M A I N C O U R S E

Gado-Gado

Charred cabbage, peanut sauce, rice cake, tempeh, tofu, crispy potato

P A I R I N G

Anakena Nuna Reserva, Sauvignon Blanc, Chile

Charcoal-Grilled Eggplant

Eggplant, sweet potato purée, rice crackers, fried tempeh, curry sauce

P A I R I N G

J.J. McWilliam Chardonnay, Australia

D E S S E R T

Bali Sunrise

Torch meringue, tropical fruit, sorbet, almond

P A I R I N G

Dr. Zenzen Spätlese Riesling, Germany