

LET'S FEAST & CELEBRATE



RESERVE NOW

4-COURSE SET DINNER
TUESDAY, 31 DECEMBER 2024
7:30 P.M. TO 10:00 P.M.

S\$168++ per adult | S\$84++ per child (6 to 11 years old)

AMUSE-BOUCHE

Crab Tart with Caviar Salsa

SOUP

Golden Japanese Pumpkin Soup
with Candied Melon Seeds and Grissini

ENTRÉE

Crispy Scale Japanese Amadai
Bacalao Mash, Summer Vegetables with Ikura Saffron Sauce

Angus Black Marbled Tenderloin
Silky Lutosa, Summer Vegetables with Capers Hollandaise Sauce

DESSERT

Strawberry Short Cake with
Lemon Macerated Summer Berries and Vanilla Ice Cream

New Year's Eve Dessert Bar



THE COUNTDOWN TO 2025

NEW YEAR'S EVE DESSERT BAR
10:00 P.M. TO 12:00 A.M.

CHEESE & CHARCUTERIE

Machengo, Brie & Camembert
Emmanthel, Feta & Mozzarella
Crackers
Assorted Dried Fruits
Mini Conetto with Savoury Fillings
Pastrami
Salami
Turkey Ham
Smoked Salmon

DESSERT

Seasonal Fruit Platter
Assorted Panna Cotta
Assorted French Pastries
Passion Tarts
Cinnamon Sugar Coated Churros
Chocolate Fountain with Condiments
Chocolate Bon Bon