



## NEW YEAR'S EVE DINNER

31 DECEMBER 2018

138\*\* per person

208\*\* per person for free flow wine, beer & juices

248\*\* for free flow including champagne

### PIE TEE AMUSE-BOUCHE

lobster kueh pie tee, truffle & duck pie tee

### HOKKAIDO SCALLOP SALAD

raw Hokkaido scallops tossed in Red Boat fish sauce, chili & sesame oil,  
garnished with crisp fish skin & ginger flowers

### KUROBUTA PORK BONE BROTH

tender kurobuta pork ribs in rich white Sarawak pepper broth,  
freshly fried Chinese dough fritters

### PINEAPPLE SORBET

refreshing honey pineapple sorbet with a touch of gold

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### WAGYU SHORT RIBS

caramelised & braised in soy, served with a light mango & cucumber salad

OR

### HALIBUT & GAMBERO VIOLA

halibut fillet & farm-fresh red prawn in creamy coconut milk curry,  
served with buttered leeks

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### PEANUT BUTTER PANNA COTTA

served with black sesame sponge & peanut butter gelato

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