



THE COURTYARD

UNDER THE STARS NEW YEAR EVE COURTYARD

31st of December 2017

1st seating 6.30PM - 8.30PM 3,800++/person

2nd seating 9.00PM - 11.30PM 5,800++/person

SEAFOOD ON ICE CARVING

Irish oyster, Tasmanian oyster, fine de Claire oyster

Alaskan king crab, slipper lobster, Canadian lobster, jumbo prawn, blue swimmer crab

Live tuna tartare, avocado, ikura, potato blini, sour cream

Nam jim jaew, tom yum mayo, green chili dip, mignonette, condiments

APPETIZER

Roasted winter vegetables salad, balsamic, parmesan

Romain salad with tomatoes, red onion, olives, potatoes

Poached traditional Scottish salmon belleveue

Foie-gras terrine, pork country rillettes, jamon iberico

ROBATA CHARCOAL GRILL

Adana lamb kebab, chicken shish kebab

Miso cod, grilled prawns, Australian Wagyu flank steak

Ponzu sauce, cumin-yoghurt sauce, Turkish onion salad, sumac-tahini sauce, tendon sauce

CARVING

Roast goose

Whole suckling pig

Australian roast rack of lamb

58 days dry aged Australian Wagyu sirloin

Béarnaise, honey-cognac grain mustard, beurre rouge

Black pepper sauce, morel mushroom sauce, bordelaise sauce, wild berry sauce

MORE SIDES

Winter mushrooms confit

Turkish rice pilaf

Black truffle potato dauphinoise

Eggplant byaldi province style

Char broiled vegetables escalivada

Butter glazed mini vegetables from Rungis Market Paris

ARTISANAL FRENCH CHEESE

Coeur de Neufchatel, Coulommiers, Livarot AOC, Truffle Brie de Meaux, St Neactaire

Epoisse de Bourgogne, Tomme de Savoie, Camembert, St. Maure de Touraine

House made sour dough, baguette, lavash, grissini, parmesan

SWEET END

Egg nock

Panettone with berry sauce

Strawberries Yule log cake

Walnut cinnamon and honey tart

Chocolate raspberry moelleux cake

Pan cooked cherry in red wine Live station

Apricot clafoutis

Galette des rois