

New Year's Eve 2025

snacks

CARAMELISED ONION & OLIVE FOCACCIA (V) (V)
aged balsamic, red pepper feta dip

SALT & VINEGAR CRISPS
truffle crème

CHEESY POLENTA CROQUETAS (V) (V)
Parmesan, black truffle mayo

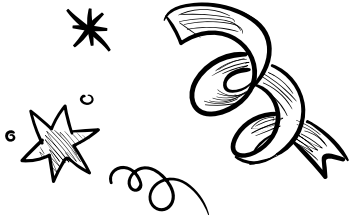
choose one from each section

LANGOUSTINE & PRAWN RAVIOLI
Kaffir lime coconut sauce

BEETROOT TERRINE (V) (V)
granola, horseradish

LONGHORN BEEF CARPACCIO
truffle, shallots, capers, Pecorino

JERUSALEM ARTICHOKE VELOUTÉ (V)
Champagne & truffle sabayon, Comté grilled cheese



~

DUCK & WAFFLE ROYALE
Gressingham duck crispy leg confit, foie gras, fried duck egg, maple mustard jus

WHOLE LOBSTER THERMIDOR
fries, garlic aioli, mache salad

BRAISED SHORT RIB
truffle potato purée, winter greens, truffled beef jus

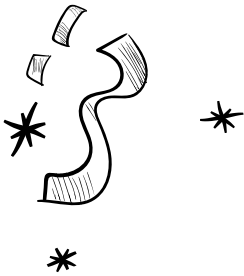
GIROLLE & WILD MUSHROOM PACCHERI
Parmesan cream, winter truffle, chives, Pecorino

dessert

STICKY TOFFEE WAFFLE
butterscotch caramel sauce, vanilla ice cream

CHOCOLATE MOUSSE CAKE
dark chocolate sponge, Grand Marnier ice cream

BAKED ALASKA
pistachio sponge, vanilla ice cream, torched meringue



Head Chef Jessica Luis



Gluten Free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.