

PARANGA

new year's eve celebration 2023



for the table

house sourdough
truffle burrata, citrus honey

amuse

oysters on the half shell
citrus dressing, angel hair chilli, crispy garlic & shallots

to start

spicy salmon tartare
crispy rice, avocado, citrus dressing, puffed sago

crispy soft shell crab
everything seasoning, green chilli, yuzu aioli

truffle beef carpaccio
parmigiano reggiano, truffle aioli, shallots, chives, pine nuts, rocket

tempura zucchini
honey citrus dressing

mains

grilled shellfish
crayfish, prawns, langoustine, lemon butter & spicy lemon garlic

grilled norwegian salmon
salmon roe, crushed new potatoes, dill & crab salad

aged ribeye
carrot & mustard purée, jus

beef short rib
carrot purée

truffle cappelletti
fresh black, parmesan

desserts

white chocolate tart
white chocolate mousse, strawberry compôte, vanilla ice cream

eton mess
vanilla panna cotta, mango compôte, toasted coconut, passionfruit sorbet