



NV-80

GRILL | BAR

NEW YEAR'S EVE

- GLASS OF BOSCHENDAL MCC -

- AMUSE – BOUCHE - CONFIT TOMATO & ONION TARTLET | chive cream cheese

VODKA & BEETROOT CURED SALMON GRAVALAX |
dill & honey emulsion, spring onion latkes

BEEF TATAKI | walnut x.o dressing, crispy onions,
pickled radish, togarashi mayonnaise

CAPRESE ARANCINI | basil mayonnaise

- MAINS - BABY KINGKLIP | chilli parsley, pea and lemon risotto

KING PRAWNS | traditional sauce, summer vegetables,
jasmine rice

FLAME GRILLED BEEF FILLET OR RIBEYE |
bordelaise sauce, pomme anna, honey glazed carrots

TRUFFLE AND EXOTIC MUSHROOM RISOTTO |
beurre noisette, crispy sage

- DESSERT - BELGIUM DARK CHOCOLATE FONDANT |
tonka bean ice-cream, hazelnut streusel, berry coulis

BURNT BISQUE CHEESECAKE | orange marmalade,
pecan nut praline

VANILLA BEAN CRÈME BRÛLÉE | mango coulis,
pistachio crumble, summer berries

- FINISH - CHOCOLATE TRUFFLES | Portland project coffee and tea