

# NEW YEAR'S EVE CELEBRATION

MONDAY, 31ST DECEMBER 2018

First sitting 5.30pm - 6pm & Second sitting 8.30/8.45pm

## MENU - FIRST SITTING

Baguette with Lutèce truffle butter

### Première Assiette - choice of

Guinea Fowl & lobe duck foie gras terrine, fresh fig, apple & onion chutney, brioche

Yabbies mousseline & Burgundy snails, sweet garlic & parsley purée, beurre blanc

The famous Sandcrab lasagne with a creamy crustacean sauce

Chilled green pea "Royale", Ora King salmon house cured, piquillos & avruga caviar

### Deuxième assiette - choice of

Black Angus beef tenderloin "Bordelaise" with a ceps mushroom crust, butternut & French shallot confit

Free range duck breast chargrilled, potato & duck leg confit gratin, wild thyme jus

Market fish cooked on low temperature, poached Pacific oyster, white asparagus, black truffle gnocchi

The famous Sandcrab lasagne with a creamy crustacean sauce

### Les Desserts - choice of

Chocolate « Jivara »Charlotte & white chocolate crunch ice cream

The crème brûlée with Papua New-Guinea vanilla bean, crispy cassonade sugar feuilleté

Mango & lime tart "soufflé", coconut ice cream, lime & basil gel

Two farmhouse French cheeses, apricot roasted with Sauternes, baguette & lavosh

**The 3 course dinner 98.0**

**Children 50.0**

Vegetarian menu available | Menu subject to market availability

Full payment required at time of reservation

# NEW YEAR'S EVE CELEBRATION

MONDAY, 31ST DECEMBER 2018

Second sitting 8.30/8.45pm

## MENU - SECOND SITTING

A glass NV Champagne on arrival & appetizer  
Baguette with Lutèce truffle butter

### Première Assiette - choice of

Chilled green pea "Royale", Ora King salmon house cured, piquillos & avruga caviar

### Deuxième assiette - choice of

Guinea Fowl & lobe duck foie gras terrine, fresh fig, apple & onion chutney, brioche

Yabbies mousseline & Burgundy snails, sweet garlic & parsley purée, beurre blanc

The famous Sandcrab lasagne with a creamy crustacean sauce

Lobster salad

### Troisième assiette - choice of

Black Angus beef tenderloin "Bordelaise" with a ceps mushroom crust, butternut & French shallot confit

Free range duck breast chargrilled, potato & duck leg confit gratin, wild thyme jus

Market fish cooked on low temperature, poached Pacific oyster, white asparagus, black truffle gnocchi

### Les Desserts - choice of

Chocolate « Jivara »Charlotte & white chocolate crunch ice cream

The crème brûlée with Papua New-Guinea vanilla bean, crispy cassonade sugar feuilleté

Mango & lime tart "soufflé", coconut ice cream, lime & basil gel

Two farmhouse French cheeses, apricot roasted with Sauternes, baguette & lavosh

**Appetizer & a glass NV Champagne Collet Brut on arrival & the 4 course dinner 140.0**  
**Appetizer & a glass Champagne NV Collet Brut the 4 course dinner & matching French wines 190.0**

Full payment required at time of reservation

Menu subject to market availability | Vegetarian & Gluten free available