

NEW YEAR'S EVE CELEBRATION

SUNDAY 31ST DECEMBER 2017
2nd sitting from 8.30

MENU

Baguette with Lutèce truffle butter

A glass NV Champagne & Appetizer on arrival

Romain's famous quail & Périgord French black truffle pie, fig chutney

Première Assiette - First Course - Choice of

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

Western Australian lobster boudin, Dutch carrot confit, orange beurre blanc

The famous Sandcrab lasagne with a creamy crustacean sauce

Chilled pea soup "Gazpacho", celery & truffle Royale, truffled goat's curd

Deuxième assiette - choice of

Black Angus beef tenderloin, truffle polenta chips & French shallot confit, "Bordelaise" cabernet sauce

Free range duck breast chargrilled, the leg confit with citrus, crispy potato, caramelised black pepper jus

Patagonian sea bass cooked on low temperature, asparagus, fava & risotto, lobster jus

The famous Sandcrab lasagne with a creamy crustacean sauce

Les Desserts - choice of

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

Chocolate Jivara tart soufflé, salted caramel sauce & white chocolate crunch ice cream

Mango, roasted almonds & passion fruit Nougat iced parfait, apricot sauce

Two farmhouse French cheeses: the Brique d'Afinois, triple cream & Bleu d'Auvergne, blue veined cow's milk, grilled fig, baguette & lavosh

Appetizer, a glass NV Champagne on arrival & the 3 course dinner 135.0

Appetizer, a NV Champagne on arrival the 3 course dinner & matching French wines 185.0

Vegetarian menu available

Menu subject to market availability | Full payment required at time of reservation