

# NEW YEARS EVE DINNER MENU

\$185 PER PERSON | ALL ACCOR+ EXPLORERS RECEIVE 10% OFF KIDS 13 AND UNDER HALF PRICE | KIDS 4 AND UNDER FREE

## **STARTERS**

Sautéed Foie Gras with a Wild berry Compote Figs and Warm Brioche

Lobster and Hairy Crab meat Marinated in Ginger and Lemongrass Mayonnaise with Gazpacho Dressing

#### SOUP

Beef Consommé garnished with Truffles

Truffled Mushroom Soup

## MAIN SELECTION

Sauteed Tenderloin, Dauphinoise with Zucchini Flower and sauteed Wild Mushrooms Jus.

Grilled Scallops with Cauliflower Puree, Curry Velouté, Coriander and Cumin Jus Aromatic Potato Galette

## **DESSERTS**

Grand Marnier Soufflé with an Orange Salad

Chocolate Fondant with Vanilla Bean Ice Cream

Tea and coffee with truffles

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.



