

COUNTDOWN PARTY 2023



AMUSE-BOUCHE

DOUBLE TROUBLE

Grilled Salmon Mousse & Ikura with Chickpea Butter Grilled Chicken Potato Mousse with Bacon Jam, Stuffed Pani Puri Duo



STARTER

MAGURO ROMESCO

Seared Tuna with Zucchini and Carrot Confit, Pickled Shallot with Classic Spanish Romesco Sauce (a little bit spicy)



SALAD

PROSCUITTO DI PARMA SALAD

Parma Ham with Wild Rocket, Radicchio, Melon, Pomegranate and Orange Honey Vinaigrette Dressing

<u>OR</u>

HOKKAIDO SCALLOPS SALAD

Seared Hokkaido Scallops with Wild Rocket, Radicchio, Butterfly Pea Poached Apple, Pumpkin Purée, Orange Honey Vinaigrette Dressing



PASTA

CRAB CANNELLONI

Steamed Crab Meat Stuffed Cannelloni, Lobster Bisque Sauce, Spinach Purée, Roasted Wild Tomato, Parmigiano Reggiano Cheese Foam

<u>OR</u>

BEEF CANNELLONI

Beef Amatriciana Stuffed Cannelloni, Spinach Purée, Roasted Wild Tomato, Parmigiano Reggiano Cheese Foam



MAIN DISH

AOMORI WAGYU STRIPLOIN

Grilled Japanese Wagyu Striploin (140g) with Truffle Red Wine Jus, Creamy Mashed Potato, Butter-Poached Beetroot and Carrot

<u>OR</u>

LAMB FILET MIGNON

Grilled Lamb Tenderloin (140g) with Truffle Red Wine Jus, Butter-Poached Baby Carrot, Sautéed Edamame

<u>OR</u>

SNOW FISH CHAMPAGNE SAUCE

Slow-Cooked Snow Fish (140g) with Champagne Butter Lemon Cream Sauce, Mashed Potato, Butter-Poached Beetroot and Carrot



DESSERT

CHEESECAKE FONDANT

Creamy Melted Cheesecake served with Vanilla Whipped Cream and Mixed Berries

<u>OR</u>

THE ALL CHOCOLATE

All-time Happiness Dessert contains load of Belgian Chocolate served with Vanilla Whipped Cream and Mixed Berries

<u>OR</u>

LE PRALINE

Almond Sponge Cake, Crispy Layer of Milk Chocolate & Caramelised Hazelnuts, Vanilla Whipped Cream Mousse

<u>OR</u>

LEMON & SPONGE

Lemon Curd on Sponge Crumble, Vanilla Whipped Cream

TOP Inot