



NEW YEAR'S EVE 5-COURSE SET DINNER

6.00pm - 8.30pm | 8.30pm - 10.30pm

\$168++ Per Person

with complimentary glass of Moët & Chandon Brut

SHISO HOTATE TARTARE & MAGURO TATAKI
scallops tartare, oba tempura, seared tuna loin, furikake corn



MOMOTARO AVOCADO SALAD
momotaro tomato, avocado, ginger chips, homemade ginger dressing



SASHIMI SUSHI OMAKASE
chef's selection of sashimi & sushi



Choice of:

WAGYU KATSU with Uni Capellini
fried breaded sanchoku australian wagyu with sea urchin aglio capellini
or

MENTAIKO TIGER PRAWN WITH UNI CAPELLINI
grilled tiger prawn with cod roe with sea urchin aglio capellini



MONAKA ATSUKI MATCHA
japanese waffle biscuit with green tea ice cream and red bean

