

Brasserie

**CHINESE NEW YEAR FIREWORKS MENU**

30 JANUARY

CELEBRATE THE ARRIVAL OF THE YEAR OF THE SNAKE WITH OUR SPLENDID FOUR-COURSE DINNER. EVEN BETTER? RAISE A GLASS OF CHAMPAGNE TO TOAST YOUR DINNER – IT'S ON US, NATURALLY – AND DON'T FORGET TO CATCH THE FIREWORKS FROM THE TERRACE (YOUR TICKET IS INCLUDED WITH YOUR MENU).  
KUNG HEI FAT CHOI!

**YELLOWTAIL CRUDO**

GREEN NAM JIM, CORIANDER

FALANGHINA, MASTROBERARDINO, CAMPANIA, ITALY 2021



**PAN FRIED ATLANTIC HAKE MEUNIERE**

MOREL MUSHROOM, CAULIFLOWER, TROUT ROE

PINOT NOIR, SILVER HEIGHTS, JIAYUAN, NINGXIA, CHINA 2022



**44 FARMS BLACK ANGUS PRIME STRIPLOIN**

POTATO PAVE, CELERIAC, MAITAKE MUSHROOM

TANNAT, BODEGA GARZON, RESERVA, MALDONADO, URUGUAY 2020



**STRAWBERRY SHORTCAKE**

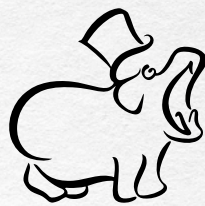
RHUBARB, TONKA BEAN, WHITE CHOCOLATE MOUSSE

KOSHU, GRACE VINEYARD, SHUGORO NO VIN, YAMANASHI, JAPAN NV

**980/PER PERSON**

FOUR GLASS WINE PAIRING 350/PER PERSON





Brasserie

**CHINESE NEW YEAR FIREWORKS VEGETARIAN MENU**

**30 JANUARY**

CELEBRATE THE ARRIVAL OF THE YEAR OF THE SNAKE WITH OUR SPLENDID FOUR-COURSE DINNER. EVEN BETTER? RAISE A GLASS OF CHAMPAGNE TO TOAST YOUR DINNER – IT'S ON US, NATURALLY – AND DON'T FORGET TO CATCH THE FIREWORKS FROM THE TERRACE (YOUR TICKET IS INCLUDED WITH YOUR MENU).  
KUNG HEI FAT CHOI!

**SMOKED WATERMELON TARTARE**

BLACK TRUFFLE, PICKLED SHALLOT, MACADAMIA  
FALANGHINA, MASTROBERARDINO, CAMPANIA, ITALY 2021



**GRILLED GREEN ASPARAGUS SALAD**

POACHED ORGANIC EGG, HERB AIOLI  
PINOT NOIR, SILVER HEIGHTS, JIAYUAN, NINGXIA, CHINA 2022



**ROASTED ARTICHOKE RISOTTO**

SEMI DRIED TOMATO, GREEN PEAS, PARMIGIANO REGGIANO  
TANNAT, BODEGA GARZON, RESERVA, MALDONADO, URUGUAY 2020



**STRAWBERRY SHORTCAKE**

RHUBARB, TONKA BEAN, WHITE CHOCOLATE MOUSSE  
KOSHU, GRACE VINEYARD, SHUGORO NO VIN, YAMANASHI, JAPAN NV

**680/PER PERSON**

FOUR GLASS WINE PAIRING 350/PER PERSON