

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 BEEF

POTATO PAVE, CELERIAC, MAITAKE MUSHROOM

TANNAT, BODEGA GARZON, RESERVA, MALDONADO, URUGUAY 2020



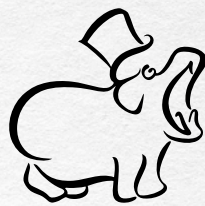
STRAWBERRY SHORTCAKE

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