

Brasserie

CHINESE NEW YEAR FIREWORKS MENU

30 JANUARY

CELEBRATE THE ARRIVAL OF THE YEAR OF THE SNAKE WITH OUR RESPLENDENT SIX-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!

FRESHLY SHUCKED OYSTER

CUCUMBER & GREEN APPLE, NASTURTIUM

VINCENT BOUZEREAU, CREMANT DE BOURGOGNE BURGUNDY, FRANCE NV



YELLOWTAIL CRUDO

GREEN NAM JIM, CORIANDER

FALANGHINA, MASTROBERARDINO CAMPANIA, ITALY 2021



LOBSTER BISQUE

SOUR CREAM, LOBSTER OIL, CHIVES

TEMPRANILLO, JADE GROSS, JABALINA, RIOJA, SPAIN 2023



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



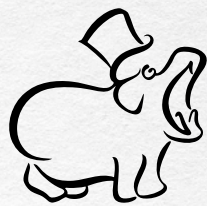
STRAWBERRY SHORTCAKE

RHUBARB, TONKA BEAN, WHITE CHOCOLATE MOUSSE

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

1,180/PER PERSON

SIX GLASS WINE PAIRING 450/PER PERSON



Brasserie

CHINESE NEW YEAR FIREWORKS VEGETARIAN MENU

30 JANUARY

CELEBRATE THE ARRIVAL OF THE YEAR OF THE SNAKE WITH OUR RESPLENDENT SIX-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

VINCENT BOUZEREAU, CREMANT DE BOURGOGNE BURGUNDY, FRANCE NV



GRILLED GREEN ASPARAGUS SALAD

POACHED ORGANIC EGG, HERB AIOLI

FALANGHINA, MASTROBERARDINO CAMPANIA, ITALY 2021



FOREST MUSHROOM CONSOMME

RICOTTA CHEESE, PINE NUT

TEMPRANILLO, JADE GROSS, JABALINA, RIOJA, SPAIN 2023



SPINACH & RICOTTA RAVIOLI

MARINATED VEGETABLES, OLIVE, PARMIGIANO REGGIANO

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

880/PER PERSON

SIX GLASS WINE PAIRING 450/PER PERSON