

chophouse

NEW YEARS EVE 8-COURSE DEGUSTATION MENU

€150 pp

Chicken Liver & Foie Gras Mousse   
Grilled focaccia, fig jam

Raw Rossi Prawns     
*Hot chicken & dashi broth, prawn oil,
caviar, aromatic marjoram*

Beef Fillet Tartaré     
Kimchi, cured egg yolk, crispy sesame rice cake

Calamarata Pasta     
Acidulated butter, caviar, Champagne velouté espuma

Boneless Quail  
Creamed leeks, crispy leeks, honey & truffle jus

Champagne Sorbet 

Grilled New Zealand Prime Beef Fillet  
Confit garlic purée, Bordelaise sauce

Caramelized Banana & Miso Soufflé      
*Dark chocolate & spiced rum sauce,
vanilla ice cream*

ALLERGY NOTE


GLUTEN


EGGS


FISH


CRUSTACEANS


NUTS


SOYA


CELERY


MOLLUSCS


MILK


MUSTARD


SESAME


VEGETARIAN


VEGAN

Should you have any allergies, kindly notify a member of staff to guide you with the food order.