



New Year's Eve Dinner

31 December 2014 – 6:30pm to 10:00pm

Amuse-bouche Croustade of foie gras

Citrus Salpicon salad with fresh shellfish drizzled with *Frantoio Cutera* olive oil from Sicilia

Crème Dubarry scented with horseradish, caviar and smoked eel

Baked sturgeon served with crispy risotto and shiso espuma

Yuzu Cointreau sorbet

Roasted beef tenderloin with veal marrow, mushrooms, foie gras cake and pumpkin mash with a Bordelaise sauce

Hazelnut chocolate cake

S\$198++ per person, five courses, food only



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金泊龙虾饺，百花乳猪件，黄金松露烟肉卷
Trilogy Platter

Steamed lobster dumplings with gold flakes, Deep-fried suckling pig with minced shrimp, and roasted bacon roll with black truffle, mushroom and salted egg yolk



高汤红烧官燕

Braised supreme bird's nest with superior stock



碧绿花菇烩原只澳鲍

Stewed Australia abalone with flower mushrooms and vegetables



海鲜葡汁焗丝苗

Baked seafood fried rice with a Portuguese sauce



椰皇炖雪蛤

Double-boiled hasma in a Thai coconut

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