



NEW YEAR'S MENU 885:-/person

Excluding wine package

Pre-drink

Champagne Demoiselle E.O Brut

I

Carpaccio of Elk with pickled shiitake mushrooms, horseradish cream and deep-fried white globe onion

Kendall-Jackson Vintner's Reserve Cabernet Sauvignon

Or

Grilled giant Scallops with green pea purée, champagne sauce and trout roe

Chablis Vieilles Vignes Domaine De Oliveira Lecestre

II

Beef sirloin Tournedos with truffle stewed artichokes, madeira sauce and potato cake

Albino Armani Amarone Della Valpolicella Classico DOC

Or

Poached Halibut with sauce beurre blanc, trout roe, sugarpeas and boiled dill potatoes

Domain Millet Sancerre

III

Chocolate terrine with cloudbberries, candied hazelnuts and salty caramel cream

Nederburg Noble Late Harvest

Wine package

Pre-drink

1 gl Champagne Demoiselle E.O Brut

Starter

1 gl Kendall-Jackson Vintner's Reserve Cabernet Sauvignon

or

1 gl Chablis Vieilles Vignes Domaine De Oliveira Lecestre

Main

1 gl Albino Armani Amarone Della Valpolicella Classico DOC

or

1 gl Domain Millet Sancerre

Dessert

5 cl Nederburg Noble Late Harvest

WINE PACKAGE

628:-

NON-ALCOHOLIC

315:-

CHAMPAGNE

bottle

Champagne Demoiselle E.O Brut 870:-