

NEW YEAR'S EVE CELEBRATION

PENTHOUSE BAR + GRILL

8,000++ PER PERSON

WINE PAIRING (5 TASTING PORTIONS) 3,000++ PER PERSON

AMUSE BOUCHE

10G NEUVIC BAERII CAVIAR

potato crisps | sour cream & chives

LOBSTER BISQUE

Canadian lobster | Crème fraîche | baguette

or

FRENCH ONION SOUP

18 months Comté | veal stock | baguette

FOIE GRAS

sour cherry | pistachio

CORAL TROUT

steamed and served with seaweed Béarnaise

CANADIAN LOBSTER TAIL

asparagus | smoked caviar beurre blanc

or

A5 JAPANESE WAGYU STRIPLOIN

Jerusalem artichoke | truffle jus

LEMON SORBET

PARIS BREST

Guanaja 70% chocolate | Cognac cream | chocolate sauce

PETIT FOURS

Items are subject to change according to seasonality and availability of the ingredients.
If you have a food allergy or intolerance, our entire team will be delighted to assist you with recommendations.