Six-Course Degustation Menu

This New Year's Eve soirée showcases a six-course degustation menu created by our Executive Chef Natalino Ambra. Live Band 8.30 p.m. to midnight. Fire Dance at Amphitheatre during countdown, and Fireworks!

Welcome Amuse Bouche of the Chef

Winter Vegetable Roots Garden (20)





served with butter lettuce and white balsamic vinegar sauce Laurent-Perrier, La Cuvée, Champagne, France

Atlantic Cod Fish 🍱



in Venetian style with soft corn Polenta foam, winter black truffle Umani Ronchi Villa Bianchi, Verdicchio dei Castelli di Jesi DOC Classico, Italy, 2022

Hand-crafted Alaska King Crab Ravioli



in lemon butter emulsion, warm green peas, Kristal Caviar Kaviari Planeta Alastro, Sicilia IGT, Italy, 2020

Maine Boston Lobster 🖤



glazed in cocoa butter, fermented pumpkin variation, crustacean broth Tyrrell's Old Winery, Chardonnay, Hunter Valley, Australia, 2023

Charcoal Wagyu Beef Tenderloin MB5

celeriac puree, fondant potato, Barolo red wine jus, winter black truffle Don Melchor, Concha y Toro, Cabernet Sauvignon, Maipo Valley, Chile, 2019

Palate Cleanser



mixed citrus, extra virgin olive oil ice cream

Walk into the Forest 2026



Chocolate, chestnut, berries, nuts Two Island, Sparkling Shiraz, NV, Australia

Home-made Pralines

രിരി

Coffee or Tea

3,500K++ per person food only Additional 1,800K++ per person food and wine pairing

Please let us know if you have any allergies. ©Contain Nuts| € Gluten Free Lactose Free Vegetarian Vegan Shellfish Free Local

Six-Course Degustation Indian Menu

This New Year's Eve soirée showcases a six-course degustation menu created by our Chef Mahipal Singh. Live Band 8.30 p.m. to midnight. Fire Dance at Amphitheatre during countdown, and Fireworks!

Welcome Amuse Bouche of the Chef

Basil Pesto Kebab 🖤



pan-seared herbs and Parmigiano cheese ball, mint chutney, winter black truffle Laurent-Perrier, La Cuvée, Champagne, France

Tandoori Tasmania Salmon



marinated with Dijon mustard, yogurt, beetroot chutney, Kristal Caviar Kaviari Umani Ronchi Villa Bianchi, Verdicchio dei Castelli di Jesi DOC Classico, Italy, 2022

Maine Boston Lobster



marinated in Indian spices, mashed sweet and sour pumpkin, coconut creamy gravy served with saffron and lime Basmati rice

Tyrrell's Old Winery, Chardonnay, Hunter Valley, Australia, 2023

Chicken Lababdar 🔎



cooked in tomato and cashew nuts sauce. Burrata cheese, winter black truffle served with Lacha Paratha

Planeta Alastro, Sicilia IGT, Italy, 2020

New Zealand Lamb Laal Maas

charcoal grilled lamb chop with onion and tomato gravy served with butter Naan Don Melchor, Concha y Toro, Cabernet Sauvignon, Maipo Valley, Chile, 2019

Palate Cleanser

Kulfi ice cream with blend of seeds

Mango Phirni Brulee



with sweet basmati rice and mixed nuts Two Island, Sparkling Shiraz, NV, Australia

Home-made Pralines oo.30

Coffee or Tea

3,200K++ per person food only Additional 1,800K ++ per person food with wine pairing

Please let us know if you have any allergies. ©Contain Nuts| Gluten Free | Lactose Free | Vegetarian | Vegan | Shellfish | Pork | Local



Six-Course Vegetarian Degustation Menu This New Year's Eve soirée showcases a six-course degustation menu created by our Executive Chef Natalino Ambra. Live Band 8.30 p.m. to midnight. Fire Dance at Amphitheatre during countdown, and Fireworks!

Welcome Amuse Bouche of the Chef

Winter Vegetable Roots Garden



served with butter lettuce and white balsamic vinegar sauce Laurent-Perrier, La Cuvée, Champagne, France

Cannellini White Beans

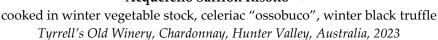


in Venetian style with soft corn Polenta foam, puffed quinoa Umani Ronchi Villa Bianchi, Verdicchio dei Castelli di Jesi DOC Classico, Italy, 2022

Hand-crafted Tagliolini

soft cage-free egg yolk, Parmigiano fondue, winter black truffle Planeta Alastro, Sicilia IGT, Italy, 2020

Acquerello Saffron Risotto



Pithivier Portobello Mushroom

baked in puff pastry, cauliflower puree, roasting roots jus Don Melchor, Concha y Toro, Cabernet Sauvignon, Maipo Valley, Chile, 2019

Palate Cleanser

mixed citrus, extra virgin olive oil ice cream

Walk into the Forest 2026



Chocolate, chestnut, berries, nuts Two Island, Sparkling Shiraz, NV, Australia

Home-made Pralines

ക്കി

Coffee or Tea

2,500K++ per person food only Additional 1,800K++ per person food with wine pairing

Please let us know if you have any allergies.









Six-Course Degustation Indian Vegetarian Menu (Eggless) This New Year's Eve soirée showcases a six-course degustation menu created by our Chef Mahipal Singh. Live Band 8.30 p.m. to midnight. Fire Dance at Amphitheatre during countdown, and Fireworks!

Welcome Amuse Bouche of the Chef

Basil Pesto Kebab

pan-seared herbs and Parmigiano cheese ball, mint chutney, winter black truffle Laurent-Perrier, La Cuvée, Champagne, France

Tandoori Pahadi Paneer



marinated with Indian spices and yogurt, pineapple chutney Umani Ronchi Villa Bianchi, Verdicchio dei Castelli di Jesi DOC Classico, Italy, 2022

Baigan Bharta

sautéed eggplant with onion and tomato served with olives chickpeas bread Planeta Alastro, Sicilia IGT, Italy, 2020

Burrata Cheese Palak

spinach puree, caramelized onion, crispy garlic served with Garlic Naan Tyrrell's Old Winery, Chardonnay, Hunter Valley, Australia, 2023

Acquerello Kadhi Risotto

Indian style rice cooked with yogurt, winter vegetable roots, winter black truffle Don Melchor, Concha y Toro, Cabernet Sauvignon, Maipo Valley, Chile, 2019

Palate Cleanser

Kulfi ice cream with blend of seeds

Mango Phirni Brulee



with sweet basmati rice and mixed nuts Two Island, Sparkling Shiraz, NV, Australia

Home-made Pralines

രിരി

Coffee or Tea

2,500K++ per person food only Additional 1,800K ++ per person food with wine pairing

