

NEW YEARS EVE 2019

White miso soup, silken bean curd, sesame

COURSE ONE

Flamed sea scallop

Nigiri, avruga caviar, wasabi

COURSE TWO

Cold smoked trout

Spanner crab, sweet ginger, nori, white radish

COURSE THREE

Port Bonython cuttlefish

Enoki, somen noodles, dashi

COURSE FOUR

Berkshire pork loin & belly

Cherry, nashi, kohlrabi, mustard

COURSE FIVE

Cotton cheesecake

Blueberry, earl grey ice cream

Mignardise