



## NEW YEARS EVE MENU

2018 early seating

99pp

Chefs degustation 4 course

The "four elements"

*Entrée - (water)*

Poached Lobster, Poke tuna & smoked scallop  
Ice plant, Organic carrot jelly, puffed quinoa & blood orange

*Mid - (earth)*

Shimichi & Panko crusted soft shell crab, handpicked crabmeat  
Umeboshi & fingerlime kewpie, Gomashio dust & Shiso cress

*Main - (fire)*

Flame grilled Kobe Beef striploin, rolled in ash, foie gras, white asparagus Celeriac three  
ways, saltbaked, remolade & fried

*Dessert (wind)*

lemon aspen curd w` egg free meringue  
Rose floss, white chocolate foam & coconut sorbet