



Seven

# NEW YEAR'S EVE DINNER

31ST DEC | \$185



## THREE COURSE MENU

### APPETIZERS

#### Foie Gras Torchon

Onion compote, raspberry coulee, sourdough lace

#### Beetroot Carpaccio

Orange, pistachio, endives, chives, mint, goat cheese, raspberry vinaigrette

#### Miso Glazed Scallops

Cucumber, chives, shiso, sesame seeds, yuzu-hondashi broth

#### King Crab & Oyster

Uni ikura, passionfruit vinaigrette, cilantro

#### Lobster & Truffle Ravioli

Braised cabbage, chives, foie gras beurre blanc, truffle slivers

#### Stuffed Eggplant

Tomato, onion, garlic, oregano, feta mousse, pine seeds, olive oil

### MAIN COURSES

#### Ossobuco

Soft polenta, glazed vegetables, green chermoulah, prune jus

#### Pan-Roasted Pacific Halibut

Celeriac remoulade, white asparagus, chives, sugar snap peas, Maître d'hôtel butter

#### South Caicos Lobster

Duchess potatoes, braised bokchoy, caviar

#### Maple Lacquered Duck Breast

Dolcetto grapes, lion's mane, heirloom carrots

#### Mishima Reserve Beef Tenderloin

Smoked gratin potato, petite winter vegetable confit, lobster béarnaise

#### Aubergine Parmigiana

Tomato sauce, basil, mozzarella, garlic, vegan ragout, parmesan cheese

### DESSERT

#### Vanilla Chestnut Mille Feuille

Raspberry coulee, rosé ice cream

#### Snow on the Bar

Hazelnut sponge, cherry mousse, Italian meringue, mulled wine sorbet

#### Eton Mess

Strawberry macaroons, dark cherries, merengue, sorbet

#### "The Churros"

Matcha & mint dust, mixed berry & chocolate sauce

#### Eggnog Cheesecake

Gooseberry compote, raspberry sorbet

#### Chocolate Fondant

Nougatine biscuit, Chantilly cream



Sommelier Mia Martensson can recommend the perfect bottle or glass of wine to spice up your holiday meal. With over 30 selections by the glass and a wine list featuring 300 unique selections, there is no doubt we can make your night memorable.

Prices are in USD and exclusive of 10% service charge and 12% government tax.  
Final menu selection is subject to change based on availability.