

Gala Dinner New Years Eve

The set menu applies to a group of 4 guests
The number of dishes can be amended according to the number of guests

GREEN SALAD

Fresh salad leaves, avocado, asparagus, peppers, zucchini, cucumber, snow peas, broccoli, bean sprouts, sesame and soy onion dressing

SASHIMI & SUSHI SELECTION

Bluefin tuna nigiri
Salmon nigiri
Red mullet nigiri
Sashimi salmon
Sashimi tuna
Spicy trio roll
Crispy salmon maki
Pacific roll

Appetizers

SALMON CARPACCIO

Thin slices of fresh salmon, topped with avocado and salmon roe, spring onion, wasabi yuzu ponzu sauce

BEEF TATAKI

Beef slightly grilled with olive oil, garnished with roasted garlic, onions

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TRISTAN LOBSTER TACOS

Tristan lobster tail with bell peppers, shallots, red radish, mango, avocado with wasabi and honey mayo in a crispy nori shell

WASABI & PASSION FRUIT PRAWNS

Infused with avocado, wasabi and passion fruit mayo, mango salsa

Main Course

BLACK ANGUS BEEF

Beef fillet with mushrooms, asparagus and light soy garlic sauce

BLACK COD MISO

Black cod marinated in white miso paste, wrapped in bamboo leaf

ORGANIC WILD RICE

Black wild rice, red rice and brown basmati with shimeji mushrooms, baby asparagus and a dash of soya garlic sauce

Dessert

Assortment of homemade mini desserts

SET MENU PRICE PER PERSON 90€